

VILLA PUCCINI

Toscana IGT Super Tuscan

TASTING NOTES



Bright ruby red color with a characteristic bouquet filled with vanilla and fruit scents. Gentle and harmonious on the palate, leading to flavors of cherries and plums, and a lightly oaked finish.



VINEYARD & PRODUCTION INFO

Vineyard location: Tuscany, Italy
Soil composition: sandy, clayey and calcareous soil
Vine training method: traditional
Elevation: 400-600 meters
Average vine age: 20 years
Production: max 16 tons per hectare



WINEMAKING & AGING

Varietal composition: 90% Sangiovese and 10% Merlot
Fermentation container: stainless steel tanks
Maceration technique: traditional maceration
Type of aging container: oak barrels
Length of aging: at least 24 months



TECHNICAL DATA

Alcohol: 12.5% abv
Residual sugar: 6g/L
Acidity: 5.5g/L



PRODUCER PROFILE

Winemaker: Piergiorgio Castellani
Total acreage of vines: 500
Winery production: 25 million bottles per year
Region: Tuscany



REVIEWS

91 pts JamesSuckling.com 2020 vintage
90 pts BTI 2019 vintage
92 pts JamesSuckling.com 2019 vintage
90 pts Wine Enthusiast 2019 vintage
92 pts BTI 2017 vintage
91 pts JamesSuckling.com 2017 vintage
90 pts JamesSuckling.com - 2016 vintage
91 pts JamesSuckling.com - 2015 vintage
91 pts BTI - 2015 vintage



FOOD PAIRINGS

Ideal with all Mediterranean dishes, roasts, game meats, rich pastas and mature cheeses.

