

PIANCORNELLO

PER EMMA



Intense, ruby red with a scent of black and red cherries, balanced with spice and herbal. The palate is rich, with perceptible and well-structured tannins, a full body and a tasty, long finish.

Color: Red

Grapes: 100% Ciliegiolo

Soil: Alluvial and sandy

Age of vines: 20 years old

Training System: Guyot, around 6,000 plants per hectare

Altitude: 200 m above sea level

Yield per HI/Ha: 7 tons of grapes per hectare

Fermentation: With ambient yeasts in stainless steel for 20 days

Aging: 18 months, partly in tonneaux and partly in steel vats, depending on the vintage

Organically Produced ☺

Represented by Soilair Selection

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