

I PIANALI  
2022  
TOSCANA IGT ROSATO

The fragrance of Mediterranean flowers.

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### Composition

Syrah 90% Cabernet Sauvignon 10%

### Vineyards and terroir

Altitude: 80-100m. a.s.l.

Soil: marl and shale with intercalations of sandstone and siliceous rock

Aspect: west

Density: 6500 vines/hectare

Yield: 90 quintals/hectare

### Winemaking process

Harvest method: manual

Fermentation and sur lie contact: 15-day fermentation and 2 months sur lie in stainless steel tanks

Maturation: 3 months in stainless steel tanks

Bottle ageing: 3 mesi

## Climate

The 2022 vintage will be remembered as the hottest of the last decades, thus requiring great effort to reduce the effects of elevated temperatures as well as irregular rainfall. We intervened by strengthening the plant's capability to respond to water stress and by employing the natural ability of the vines to adapt to different climates. Management of the soil, fertilization, foliar apparatus and micro-irrigation led to the harvest of healthy grapes without signs of drying, thanks to the rainfall in mid-August (for a total of 42 mm).

## Vintage notes

The harvest started on 25 August, approximately a week earlier than usual.

Cabernet Sauvignon and Syrah grapes from I Pianali, destined for the production of I Pianali Rosato, were among the first bunches to be harvested. Cabernet Sauvignon, in particular, has also proven to be more resistant to drought in terms of production.

All varieties have responded well despite the very challenging year that endowed the bunches with a vibrant character: rich and concentrated, but also fresh and classic.