

In Piviere san Donato, the name of the medieval quarter in which the estate of Il Palazzone exists, we do not lack the most authentic grape traditionally grown in our part of Umbria - the Sangiovese. From the best aspect of our vineyard and with the most rigorous selection of grapes we have created the Piviere wine. It arose from our philosophical devotion to enhancing the value of our traditional varieties.

Appellation

Sangiovese Umbria I.G.T.

Terrain

Sedimentary clay

Exposure East-North East

Hilly. Altitude 290 mt above sea level

Grape variety

Sangiovese 100%

Yield

60 quintale (6 tonnes) per hectare

Vinification

Fermentation on the skins for 12 days

Ageing

12 months in barrels

Refining

6 months in bottles

First year of production 2001

Tasting notes

The wine is ruby colored with purple tones. The nose is intense and fragrant with the perfume of red fruit. A prolonged and refined flavor lingers on the palate. The tannin in the wine amalgamates perfectly with with the oak to achieve this fine, elegant taste.

Serving suggestion

This wine is best with the traditional dishes of Umbria - for example, home-made pasta with sauce from game such as hare or wild boar, grilled meat and chicken, and lamb roasted in the oven.



Piviere Sangiovese Umbria igt