

# Piemaggio



The Piemaggio estate lies in the northwest sector of Castellina-in-Chianti, in the heart of the historical Chianti Classico zone, and traces its roots back to the 11th century; a pieve (church) from the era located at the property's highest hilltop (maggiore) gives the estate its name. Vines cover 12 ha worth of Piemaggio's hillsides, all in the hamlet of La Fioraie, with Sangiovese, Canaiolo, Ciliegolo, and Colorino planted in the classic alberese (sandstone) and galestro (limestone marl) soils of the zone, at altitudes between 380 and 480 meters above sea level. Steady breezes and thick surrounding forests help mitigate drought and help ensure a properly long growing season.

We were clued into Piemaggio by a friend of ours who works closely with Montevertine and who deeply understands our aesthetic and approach, and from first sip these felt like a snug warm coat. Here was the magic of Sangiovese on full display, that tango of unapologetic acidity and savory fruit, shot through with a vein of bold earthiness and given form by a stony, cleansing minerality. If Piemaggio's wines lack the aristocratic perfection of Montevertine's, or the full-throttle wildness of Le Boncie's, they more than compensate with delightful balance and a sheer lack of pretension. These truly could come from nowhere else, and they put the taster in direct communion with the inimitable soils of Chianti Classico.

## Viticulture:

- **Farming:** Practicing organic
- **Treatments:** Copper-sulfate only
- **Ploughing:** Annual ploughing to promote vineyard health, with grass tolerated between the vines
- **Soils:** Albarese (Limestone-clay) and Galestro (Sandstone)
- **Vines:** Trained in Guyot and planted at 4,800 vines/ha
- **Yields:** Controlled through pruning, debudding, and green harvesting
- **Harvest:** Entirely manual, usually in early October
- **Purchasing:** Entirely estate fruit



## Vinification:

- **Fermentation:** Following total destemming, wines ferment spontaneously in 100-hl stainless-steel tanks; cuvaion lasts c. 25 days
- **Extraction:** Wines see pumpovers and racks-and-returns during maceration
- **Chaptalization and Acidification:** None
- **Pressing:** Pneumatic pressing
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation

## Aging:

- **Élevage:** Wines age 18-36 months in 110-hl fiberglass and concrete vats, 25hl French oak botti, and 5-hl neutral French-oak tonneaux.
- **Lees:** Wines are racked following malolactic and remain on their fine lees until assemblage prior to bottling.
- **Fining and Filtration:** Wines are unfinned and unfiltered.
- **Sulfur:** Applied when necessary