

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; cuvaision 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

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Le Fioraie Chianti Classico



At a Glance:

- **Appellation:** DOCG Chianti Classico
- **Uvaggio:** Saniovese (90%), Canaiolo, Colorino, and Cilieggiolo (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 12 ha of vines spread among sloped parcels surrounding the village of Castellina-in-Chianti
- **Soil Types and Compositions:** Albarese (Limestone-clay) and Galestro (Sandstone)
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,800 vines/ha
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Entirely manual, usually in early October

In The Cellar:

- **Fermentation:** Following total destemming, wines ferment spontaneously in 100-hl stainless-steel tanks; cuvaison lasts c. 25 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 18-24 months in concrete tanks, 25-hl French oak botti, and neutral, 500-l French oak tonneaux
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

With a nose of earth-dusted, umami-tinged black cherries leading into a palate of tangy acidity and notable yet unforced concentration, Piemaggio's Chianti Classico exemplifies Chianti's centuries-long history of producing some of the world's greatest wines. Well-buffered tannins bear the terroir's power, but the overall impression is one of balance; it's a paragon of egoless drinkability.

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Le Fioraie Chianti Classico Riserva



At a Glance:

- **Appellation:** DOCG Chianti Classico
- **Uvaggio:** Saniovese (90%), Canaiolo, Colorino, and Cilieggiolo (10%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:** c. 5 g/l

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 12 ha of vines spread among sloped parcels surrounding the village of Castellina-in-Chianti
- **Soil Types and Compositions:** Albarese (Limestone-clay) and Galestro (Sandstone)
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 4,800 vines/ha
- **Average Yields:** Controlled through pruning, debudding, and green harvesting
- **Average Harvest Date and Type:** Entirely manual, usually in early October

In The Cellar:

- **Fermentation:** Following total destemming, wines ferment spontaneously in 100-hl stainless-steel tanks for c. 25 days
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is racked following malolactic and remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, in tank following alcoholic fermentation
- **Élevage:** 36 months in concrete tanks, 25-hl French oak botti, and neutral, 500-l French oak tonneaux
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined and unfiltered
- **Sulfur:** Applied when necessary

In The Glass:

Only in vintages that merit it does Piemaggio produce a Riserva, which spends an extra year in cask but is otherwise produced in the same fashion as the flagship wine above, and from the same basic blend of grape varieties. Notes of pipe tobacco emerge from its deep-red-fruited core, and a faint balsamic note counterbalancing the wine's brazenly earth-driven personality. Like the estate's basic Chianti Classico, there is a sense of analog warmth here, with tannins refined through time but retaining a bit of grain; this, thankfully, is not a wine that has been buffed clean by technology.