



## **“VINO IN MUSICA”** **IGT Toscana**

**Valiano’s Signature Wine by Giuseppe Chiari & Pierangelo Piccini**

*Everything started with a fortunate meeting in Florence, in 1995: Pierangelo Piccini was determined to create the wine that spells out “Winemaking is art”. The artist Giuseppe Chiari was exploring at the time the new dimensions of the musical experience through a combination of various techniques: text, collage and painting. His highly original work represents the birth of visual poetry. His works can be admired in The Royal College of London, at the Museum of Modern Art in New York, or in the Musée d’Art Moderne de la Ville de Paris and... on Pierangiolo’s wine, “Vino in Musica”.*



*Vino in Musica is the creation of two exceptional personalities, sharing a strong passion for wine and art.*

**Grapes:** 50% Sangiovese, 50% Cabernet

**Alcohol content:** 14% Vol

**Appellation:** IGT Toscana – Chianti Classico area

**Winemaker:** Pasquale Presutto

**Soil:** The altitude varies from 200 to 300 asl, gently rolling hills offering north-easterly exposure. The soil is rich in lime and fragmented stone that ensures great natural drainage. Significant excursions between day and night guarantees the production of healthy and particularly aromatic grapes.

**Winemaking:** The grapes are destemmed and crushed separately, in the soft way as the traditional method. Maceration of the skins takes place in stainless steel vats for 10-15 days and during this phase the wine undergoes alcoholic fermentation at a temperature no higher than 28-30°C. The wine is then kept in French barriques of 225 Lt. for next 18 months.

**Aging:** 18 months in barriques, 6 months in bottles

**Tasting notes:** Deep purple with blue tinged rim. Ripe, dark berry aromas leap from the glass with great mingle of spice and floral notes following. Slight touch of development begins to show on the nose and becomes more apparent in the mouth. Intense flavours evolving into a complex mix of strawberries, dark plum, black cherry and hints of chocolate, outlined by supple tannins. Terrific length in long lasting finish. A wine with great potential to still develop yet drinks very well now

**Food pairing:** Ideal with game and spicy dishes.

**Serving Temperature:** 18°C.

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