

20
23

PIETRAMAGGIO

Seta Toscana IGT



CATEGORY: Bold Reds



Pack Size: 12/750ml
UPC: 8032685270258

OVERVIEW

Pietramaggio wines reflect Chianti Classico expression from a low-yielding vineyard at the top of Greve, overlooking the Apennine mountains. The Inghirami family owns and farms 54 hectares of certified-organic vineyards with a focus on high altitude, cooler sites to preserve freshness in the wines. Pietramaggio is produced from the Grignano estate in Chianti Rufina, which was once the personal property of Catherine de Medici in the 15th century. The family is also one of the best in Italian textile-fashion and the labels are a nod to their extensive antique textile collections, which are stored alongside decades of gracefully aging wine at this historic estate and cellar.

VINTAGE

RAINFALL: Normal rainfall.

BLOOM: May-June

WEATHER: Good weather with a cool spring and a hot summer & fall.

HARVEST: Harvest takes place between the second half of September and the first half of October.

GRAPES: Average Brix 23.5

SITE

Southeast facing vineyards. Located by the Sive River and the town of Pontassieve with weather influenced by the Apennine mountain range.

ELEVATION: 980 - 1,150 ft.

SOILS: Clay & limestone

VINES: 5,000 plants/ha | Age of vines: 17 years old

YIELDS: 70 quintals/ha

50% Sangiovese, 25% Cabernet Sauvignon, 25% Merlot

**Pontassieve
Tuscany, Italy**

13% Alc. by Vol.

Certified Organic Vineyards

**Newly Released Vintage
Press Scores Coming Soon**



TASTING NOTES

Easy-going and delicious wine packed with aromas of red berries. Supple, sweet, and youthful all the while maintaining great structure and fresh acidity.

PAIRING SUGGESTIONS

A versatile wine that pairs with a variety of dishes. Try with pizza, grilled meats, BBQ, hearty pastas or cheeses.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermentation in stainless steel tanks at controlled temperatures. Malolactic is carried out in glass-lined cement vats.

BARRELS: Cement vats

AGING: 10-12 months in glass-lined cement vats

PH: 3.57 | **TA:** 5.03 g/L

BOTTLING DATE: July 2025