

**FLACCIANELLO DELLA PIEVE – IMBOTTIGLIATO ALL’ORIGINE NELLA AZIENDA AGRICOLA FONTODI DI GIOVANNI E MARCO MANETTI S.S. – PANZANO – ITALIA**

**COLLI TOSCANA CENTRALE – INDICAZIONE GEOGRAFICA TIPICA 14% 2004**

**Il Flaccianello della Pieve è frutto della selezione dei migliori grappoli di Sangiovese provenienti dai vigneti più belli di Fontodi, coltivati con metodi naturali e situati nella Conca d’Oro di Panzano. Un magnifico anfiteatro naturale, dotato di un microclima unico e dominato dalla millenaria pieve di San Leolino a Flacciano. La maturazione avviene per 18 mesi in barriques di Allier e Tronçais seguita da un adeguato riposo in bottiglia.**

**COLOUR:** intense ruby

**FLAVOURS:** blueberry, chocolate, wax, goudron, liquorice, green pepper, vegetal note and blue roses

**TASTE:** alcoholic dryness and warm sensation; tannic astringency and pretty softness; the finish is blueberries flavoured and the gustative aromatic persistency is about 6/7 seconds

**PAIRING:** Peposo (peppered beef stew)

- The succulence of the meat is compensating for the alcoholic dryness and for the astringency of the wine
- The spicy sensation of the recipe is matching to the softness of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the recipe is pairing with the aromatic persistence of the wine

**MY PERSONAL OPINION:** potent and powerful wine, it could be considered as a sipping wine; as an unrepentant bohemian, who usually spends the night from bar to bar looking for the best moment of the evening, this wine accompanies you, glass after glass, refining and gradually improving its tasting notes