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## History

The Piaggia farm is situated in the commune of Poggio a Caiano, in the province of Prato, about 14 kilometres west of Florence. It has vineyards in the Carmignano Denomination of Controlled and Guaranteed Origin area, partly in the commune of Poggio a Caiano and partly in the commune of Carmignano.

The winery was set up by Mauro Vannucci, who purchased the land in the DOC area near Piaggia in the mid 70s; he was convinced that the excellent exposure to the sun and the permeable, dry and clayey soil would produce a great Carmignano wine.

He produced the first Piaggia Carmignano Riserva DOCG in 1991 and since then his passion for wine has steadily grown. He has involved his daughter Silvia in this project and she is now the current owner of the winery.

At the beginning of the 90s he bought a further 15 hectares in one of the best areas of the appellation, a kind of natural basin a few hundred metres from the centre of Carmignano, which gives a spectacular view of the city of Florence.

The current property extends to about 25 hectares, 15 of which are cultivated with vines.



## Terroir

The production area of Carmignano DOCG is about forty square kilometres on the East side of the hill district of Montalbano, located between the towns of Florence, Prato and Pistoia, in the heart of Renaissance Tuscany. In this area is strong the influence of the Apennines that shows heavy temperature range especially during summer time; so viticulture develops in a particularly suitable place, the ground is perfectly drained and rich in limestone and microelements so allowing a rapid vegetative growth and a balance typical of valuable areas.

The fame of Carmignano wines undoubtedly goes hand in hand with the ancient history of this area: from the 13th century onwards, its reputation was such that the Grand Duke of Tuscany, Cosimo III de' Medici, took a special pride in the area's wines, and in 1716 ruled that the wine-growing area should have special legal protected status, essentially creating one of the world's first appellations. However, Cosimo III did no more than codify a wine tradition that had already been in existence for centuries in this region; as a matter of fact Carmignano has always contained a significant amount of cabernet in its grape blend: it was Catherine de' Medici who imported this grape variety to these hills when she became queen of France in the 16th century.



## Awards

- Piaggia Carmignano Riserva DOCG 2014: Vini d'italia - Gambero Rosso 2018 Tre Bicchieri
- Piaggia Carmignano Riserva DOCG 2013: Vini d'italia - Gambero Rosso 2017 Tre Bicchieri
- Piaggia Carmignano Riserva DOCG 2012: Vini d'italia - Gambero Rosso 2016 Tre Bicchieri
- Piaggia Carmignano Riserva DOCG 2014: The Wine Advocate - Robert Parker 2018 90/100
- Piaggia Carmignano Riserva DOCG 2009: The Wine Advocate - Robert Parker 2012 92/100
  
- Poggio de'Colli IGT Toscana 2011: Vini d'italia - Gambero Rosso 2014 Tre Bicchieri
- Poggio de'Colli IGT Toscana 2010: Vini d'italia - Gambero Rosso 2013 Tre Bicchieri
- Poggio de'Colli IGT Toscana 2015: The Wine Advocate - Robert Parker 2018 93/100
- Poggio de'Colli IGT Toscana 2010: The Wine Advocate - Robert Parker 2012 94/100
- Poggio de'Colli IGT Toscana 2008: Wine Spectator 2011 92/100
  
- Il Sasso Carmignano DOCG 2009: The Wine Advocate - Robert Parker 2012 92/100
- Il Sasso Carmignano DOCG 2007: Wine Spectator 90/100

For more Awards visit our page [here](#)

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## Press Review

- [Great Wines](#) Piaggia Carmignano 2012 in 18th place - TOP 100 of Italian Reds  
*Gentleman March 2016, Cesare Pillon*
- [TASTE](#) Piaggia Carmignano 2011 in 16th place - THE TOP OF ITALIAN REDS  
*Gentelman January 2015, Cesare Pillon*
- [TASTE](#) Poggio dei Colli 2011 in 6th place - The TOP of the best 100 red wines

For more reviews visit our page [here](#)

## Piaggia Carmignano Riserva

### Data Sheet

**Description:** Very intense, almost impenetrable, clear ruby red colour. Aromas of ripe fruit, embellished with elegant hints of tobacco, chocolate and sweet spices. On the palate it expresses a powerful structure but also, with a measured balance, soft fruit against the round and mature tannins. The finish is long and fruity. It goes well with red meat and game, extra mature cheeses and quality cured meats.

**SOIL:** Medium-textured soil with clay and galestro

**ALTITUDE:** 250 m. above sea level

**EXPOSURE:** South-west

**VINE TRELLISING SYSTEM:** Guyot

**YIELD PER HECTARE:** 6500 kg. of grapes

**PLANTING DENSITY:** 6250 vines/hectare

**COLOUR:** Deep, intense ruby red, with an almost impenetrable colour.

**AROMA:** Aromas of ripe fruit, cassis and raspberries, embellished with elegant hints of tobacco, chocolate and sweet spices.

**FLAVOUR:** Enveloping, with great structure and elegance, with excellent quality tannins which make it particularly suitable for long-term ageing.

**GRAPE VARIETY:** 70% Sangiovese, 20% Cabernet Sauvignon and Cabernet Franc, 10% Merlot.

**AGEING:** At least 6 months in bottle

[Download data sheet here](#)



## Poggio de' Colli IGT Toscana

### Data Sheet

**Description:** Deep and intense ruby red colour with purplish highlights. Aromatic elegance in balsamic overtones and hints of mint, fruits of the forest and a slight smoke finish. Full-bodied and soft, well- balanced thanks to the fine tannins. The finish is long, meaty and chewy. It goes well with traditional Italian dishes, red meat and game.

**SOIL:** Medium-textured soil with clay and galestro

**ALTITUDE:** 250 m. above sea level

**EXPOSURE:** South-west

**VINE TRELLISING SYSTEM:** Guyot

**YIELD PER HECTARE:** 5000 kg. of grapes

**PLANTING DENSITY:** 6250 vines/hectare

**COLOUR:** Deep, intense ruby red with purplish highlights.

**AROMA:** Aromas of raspberries, brambles, eastern spices, coffee and liquorice.

**FLAVOUR:** Elegant on the palate with soft, silky tannins: the finish is pleasantly supple and clean.

**GRAPE VARIETY:** 100% Cabernet Franc.

**AGEING:** At least 6 months in bottle

[Download data sheet here](#)



## Il Sasso Carmignano DOCG

### Data Sheet

**Description:** Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.

**SOIL:** Medium-textured soil with clay and galestro

**ALTITUDE:** 250 m. above sea level

**EXPOSURE:** South-west

**VINE TRELLISING SYSTEM:** Guyot

**YIELD PER HECTARE:** 6000 kg. of grapes

**PLANTING DENSITY:** 6250 vines/hectare

**COLOUR:** Deep, intense ruby red.

**AROMA:** Cherries and Marasca cherries with elegant balsamic and spicy notes.

**FLAVOUR:** Full and enveloping, with the charming elegance on the palate that is typical of “thoroughbred” Sangiovese.

**GRAPE VARIETY:** 70% Sangiovese, 20% Cabernet Sauvignon and Cabernet Franc, 10% Merlot.

**AGEING:** At least 6 months in bottle

[Download data sheet here](#)





## Pietranera IGT Toscana

### Data Sheet

**Description:** Intense and thick ruby red colour. Complex on the nose, reminiscent of fruits of the forest jam, sweet spices, thyme and cocoa. Full-bodied. Excellent balance between alcohols and polyalcohols, acids and tannins, with a persistent finish and a pleasant sweet, fresh and fruity follow-through. It goes well with mature cheeses, red meat and game.

**SOIL:** Medium-textured soil with clay and galestro

**ALTITUDE:** 250 m. above sea level

**EXPOSURE:** South-west

**VINE TRELLISING SYSTEM:** Guyot

**YIELD PER HECTARE:** 8000 kg. of grapes

**PLANTING DENSITY:** 6250 vines/hectare

**COLOUR:** Deep, intense ruby red.

**AROMA:** Cherries and Marasca cherries with elegant balsamic and spicy notes.

**FLAVOUR:** Full and enveloping, with the charming elegance on the palate that is typical of “thoroughbred” Sangiovese.

**GRAPE VARIETY:** 100% Sangiovese.

**AGEING:** At least 6 months in bottle

[Download data sheet here](#)



## Viti dell' Erta

### Data Sheet

**Description:** Viti dell'Erta derives its name from a particular part of the vineyard which presents a steep slope where we have decided to produce this "Rosato di Carmignano", also locally called "Vin Ruspo"; it is obtained by a manual selection of Sangiovese grapes with additions of other grapes growing in Carmignano production area; this wine represents for Piaggia the last frontier to give the consumer a wine historically produced in Carmignano Medicean territory and whose tradition and knowledge is still today handed on by farmers.

Particularly suited as appetizer and to be served with fish dishes and first courses, Viti dell' Erta exactly reflects Piaggia's philosophy: allowing the consumer to taste a new product with all the characteristics that nature offers in this spot of Tuscany.



## KNOW A LITTLE MORE ABOUT US !

We are a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

CMK Selections, established in 1999, is a company focusing on assisting Selected Italian Wine Estates program, develop and better understand their International Markets. All three sectors are related to the growth and stability of an estate, especially given the ever changing and ever more challenging conditions faced internationally.

### Why a program?

Programs are essential for determining the future of the estate, allowing for a foundation from which the estate can evolve in the future. Programs are developed based upon production forecasts, goals of the producers, limitations or growth of the property and are determined on an individual basis, each estate having its own idiosyncrasies and requirements. Programs for the international market are complementary to those established for the domestic market, each sector working symbiotically with the other.

Development requires time and faces many challenges as times change, challenges arise and estates slowly evolve. Throughout this critical time, constant interfacing is required to listen to the markets, resolve problems, gain trust and fidelity within the markets.

Eyes and ears are required in order to gain a better understanding of the International Markets. The exchange of viewpoints and relating to individual market needs are essential to the continual evolution of an estate.

CMK Consulting was founded due to a request on the part of many estates for the services listed above. The focus of the Consultation is not to sell wine, it is rather to better prepare each estate under Consultation to better program and develop their sales worldwide.

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