



PIANTAFERRO

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WINE BOOK - EN



PIANTAFERRO

Our wines are borne under the Sun of the South, where the intense colours filled the soul

In the South of Italy, the earth is dried by the warm sea breeze. The colours are intense and full of energy. Our vineyards grow under the strong Mediterranean Sun. Every grape bunch and every single grape are full of the energy that only this Sun and terrain can give.

The graphic interpretation indicates rows of vineyards and of lands cultivated by man.

Wine is our passion and local tradition tells us that the Piantaferro name derives from the practice of locating a wooden stick into the ground, this to signal a good fertile field for agriculture.

Falanghina I.G.T. del Beneventano

*light colours,
diluted and
smokey to
describe all the
delicate and
rarefied aromas*



TIPOLOGY



BODY



AROMAS



BOUQUET

intense perfume, altogether warm and fresh, with pleasant sensations of fresh toasted hazelnut. A set of young olfactory perceptions, contemporaneously fresh, ripe and evolved.

FLAVOUR

the first sensations are of a warm embrace followed by a pleasant sour note. The wine becomes long and perfectly persistent, with pleasant fresh notes aftertaste.

Name and Denomination

Falanghina I.G.T.
del Beneventano

Grape variety

minimum 85% Falanghina and up to 15% other types of white grapes such as Fiano and Greco, which are authorised for cultivation in the Provinces of Benevento.

Origin

from the whole administrative territory of the Province of Benevento

Winemaking

the fresh harvested grapes are crushed, de-stemmed, placed in presses, adding Vitamin C to prevent the oxidation of aromatic substances and dyes. As soon as the must is cooled down to 12° C and statically decanted, the alcoholic fermentation of the clear must begins by using selected yeasts. Once completed this latter phase, the wine is cooled down to 8° C and 6-8 days later the first transfer can be done. Until bottled, Falanghina Piantaferro is kept at controlled temperature.

Storage and ageing

must be stored in a cool place, preferably in the dark, in order to keep its bouquet and taste characteristics.

Colour

deep yellow, with strong bright green reflections.

Bouquet

intense perfume, altogether warm and fresh, with pleasant sensations of fresh toasted hazelnut. A set of young olfactory perceptions, contemporaneously fresh, ripe and evolved.

Flavour

the first sensations are of a warm embrace followed by a pleasant sour note. The wine becomes long and perfectly persistent, with pleasant fresh notes aftertaste.

Alcohol content 12% vol.

Optimal serving temperature 10-14° C

Gastronomic matches

suitable for seafood appetizers, pasta dishes with crustaceans sauces, molluscs and vegetables, mussels, fish soups, grilled razor clams, grilled or baked fish. Also combines well with white meats with aromatic seasonings.

Packaging

in 75 cl bordolese bottles in boxes of 6.



PIANTAFERRO



synthetic cork
PF0011G

Fiano I.G.T. del Beneventano

*the water arrives
to irrigate the
fields, thousands
of streamlets
feed the earth,
which rejoices*



TIPOLOGY



BODY



AROMAS



BOUQUET

the perfume is intense, persistent, with floral notes and hints of white peach, exotic fruits, hints of hazelnut.

FLAVOUR

to the mouth it is a structured wine with good acidity, it delivers long, pleasing and lasting aftertaste leaving clear notes of exotic fruits.



Name and Denomination

Fiano I.G.T.
del Beneventano

Grape variety

Fiano varietal minimum of 85%, in addition other white grape varieties can be added up to a maximum of 15% whose cultivation is authorized within the province of Benevento, such as Falanghina and Greco.

Origin

from within the whole administrative territory of the Benevento province.

Winemaking

immediately after picking, the Fiano grapes are placed into a steel lung press, the resulting must is cooled to 12° C and statically decanted. The clear must is put into alcoholic fermentation using selected yeasts, once this process has ended the wine is cooled to 8° C and after 6-8 days the first transfer is carried out. The Piantaferro Fiano IGT Beneventano is stored at temperature controlled condition right up to the moment of bottling.

Storage and ageing

must be stored in a fresh and dark cellar, this in order to maintain its full character and taste.

Colour

soft straw yellow.

Bouquet

the perfume is intense, persistent, with floral notes and hints of white peach, exotic fruits, hints of hazelnut.

Flavour

to the mouth it is a structured wine with good acidity, it delivers long, pleasing and lasting aftertaste leaving clear notes of exotic fruits.

Alcohol content 12,5% vol.

Optimal serving temperature 8-12° C

Gastronomic matches

excellent with meals based on fish and crustaceans, white meats and rice dishes. Goes well also with vegetable dishes.

Packaging

in 75 cl bordeaux bottles in boxes of 6.



PIANTAFERRO



synthetic cork
PF0031G

Negroamaro I.G.T. Puglia

a bouquet of
country flowers
picked along
the way, from in
between the rows
of vines



TIPOLOGY



BODY



AROMAS



BOUQUET

fine, elegant, ethereal and warm, initially with blackberry jam hints, followed by a toasted sensation, particularly of spicy notes of coffee and cinnamon.

FLAVOUR

a very pleasant, warm and enveloping mouth entry followed by a slight tannic note continued by a very good persistence, leaving a dry mouth. Good correspondence between scent and aftertaste.





Name and Denomination

Negroamaro I.G.T. Puglia

Grape variety

minimum 85% Negroamaro IGT and up to a maximum of 15% other red grape varieties which are authorised

Origin

Apulia Region

Winemaking

the wine-making technique is of traditional type, based on 3 daily topups during the first week and on a daily top-up during the week that follows. The fermentation temperature is set at 22° C during the first week of fermentation and at 28° C during the second week. Once the phase of alcoholic fermentation is completed, the grape skins are racked and softly pressed. The best conditions for the malolactic fermentation are created and this phase is concluded with customary decanting. The bottling process starts in the month of June of the year following the harvest

Storage and ageing

storage in a cool dry cellar is recommended, as the aging of this important wine may exceed 3-4 years.

Colour intense red, deep, with wonderful garnet shades.

Bouquet

fine, elegant, ethereal and warm, initially with blackberry jam hints, followed by a toasted sensation, particularly of spicy notes of coffee and cinnamon.

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Flavour

a very pleasant, warm and enveloping mouth entry followed by a slight tannic note continued by a very good persistence, leaving a dry mouth. Good correspondence between scent and aftertaste.

Alcohol content 13% vol.

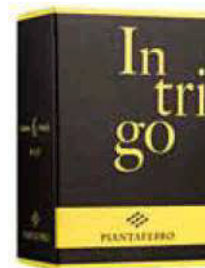
Optimal serving temperature 18-20° C

Gastronomic matches

this important Apulian wine combines well with first dishes such as Orecchiette pasta with tomato and ricotta cheese sauce, all red meat dishes in general, superb with lamb and other barbecued meats, interesting match with curry dishes and is also excellent with seasoned strong flavoured aged hard cheeses.

Packaging

in 75 cl bordeaux bottles in boxes of 6.



synthetic cork
PF0299A



stelvin screw cap
PF0261M

Nero d'Avola D.O.C.G. Sicilia

wheat fields
and warm summer
colours form
ancient geometries



TIPOLOGY



BODY



AROMAS



BOUQUET

ethereal, warm, with delicate notes of red berries, reminiscent of blueberry and cherry, followed by a spicy, balsamic note and in the end vanilla notes.

FLAVOUR

the wine is full on the palate, soft, warm and harmonious. The velvety tannings are barely noticeable and disappear quickly, it has good persistence. During the aftertaste phase, spicy and balsamic notes, as well as pleasant light liquorice notes.





Name and Denomination Nero d'Avola D.O.C. Sicilia

Grape variety minimum 85% Nero D'Avola and up to 15% of other red grape varieties, the latter sourced from the corresponding Nero D'Avola provinces of Sicily.

Origin Sicily region

Winemaking

after arriving at the winery, the grapes are de-stemmed, crushed and then the must is brought to a temperature of 20-22° C. Alcoholic fermentation now starts and selected yeasts are added. The fermentation process is carried out at a temperature of 24-28° C. During the first three days of fermentation 4 brief daily top ups are done and then 2 long daily top ups for the following 5-9 days of fermentation, this dependent on the quality of the harvest. After the grapes have been racked and softly pressed, the wine is decanted at a temperature of 22-24°C this favouring the malolactic fermentation. As soon as this phase is concluded, the wine is poured into stainless steel tanks and is refined and perfected during the following 4-8 months.

Storage and ageing

must be stored in a cool dry cellar, preferably in the dark, in order to preserve its smell and taste characteristics. This important red Sicilian wine should not be exposed to sudden temperature changes and the cellar light should be not intense. The ideal temperature for conservation should be between 12° C and 16° C.

Colour beautiful ruby red with light garnet hues.

Bouquet ethereal, warm, with delicate notes of red berries, reminiscent of blueberry and cherry, followed by a spicy, balsamic note and in the end vanilla notes.

Flavour

the wine is full on the palate, soft, warm and harmonious. The velvety tannings are barely noticeable and disappear quickly, it has good persistence. During the aftertaste phase, spicy and balsamic notes, as well as pleasant light liquorice notes.

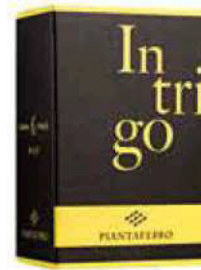
Alcohol content 13% vol.

Optimal serving temperature 16-18° C

Gastronomic matches

ideal with all grilled, barbecued or braised red meats, including venison. Matches very well with meaty lasagne, moussaka, ragù Bolognese, spicy risottos and Indian curries. Also very nice with seasoned mature hard or soft creamy herby cheeses.

Packaging in 75 cl bordeaux reale bottles in boxes of 6.



synthetic cork
PF0282L



stielvin screw cap
PF0259M

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Primitivo I.G.T. Puglia

a warm and fertile soil where heat and breeze alternate to give character to the grapes



TIPOLOGY



BODY



AROMAS



BOUQUET

and black currant jam to spicy notes of black pepper and rosemary. Very intriguing notes of toasted almond and vanilla are perceived afterwards.

FLAVOUR

a warm full bodied wine in the mouth, enveloping, flavourful with great persistence. Spicy and almond notes aftertaste.



Name and Denomination

Primitivo I.G.T.

Puglia

Grape variety

minimum 85% Primitivo IGT and up to a maximum 15% of other red grape varieties, the latter sourced from the corresponding Primitivo IGT provinces of Puglia.

Origin

Apulia region

Winemaking

the wine-making technique follows the traditional method consisting of a 3 daily top ups during the first week and of one daily check and top up during the week that follows. The temperature for fermentation is set at 22° C during the first week and at 28° C during the second. Once the phase of alcoholic fermentation is concluded, the processes of skin racking and softly pressing may start. The best conditions for the onset of the malolactic fermentation are then created and when this phase is completed the wine is decanted. The bottling process starts with the month of June of the year following the harvest.

Storage and ageing

should be stored in a cool and dark dry cellar, as the aging period for this wine can appreciably exceed 3-4 years. This wine improves with aging.

Colour

deep purple red with light granite hues.

Bouquet

great olfactory complexity at smell, ranging from plum and black currant jam to spicy notes of black pepper and rosemary. Very intriguing notes of toasted almond and vanilla are perceived afterwards.

Flavour

a warm full bodied wine in the mouth, enveloping, flavourful with great persistence. Spicy and almond notes aftertaste.

Alcohol content 13% vol.

Optimal serving temperature 16-18° C

Gastronomic matches

Piantaferro Primitivo IGT combines well with first and second course dishes of roasted, grilled and barbecued red meats, game and venison, ideal with wild boar. Interesting match with tuna and swordfish steaks. Also very nice with seasoned semi mature hard cheeses.

Packaging

in 75 cl bordolese bottles in boxes of 6.



synthetic cork
PF0205P



stelvin screw cap
PF0232P

Chianti D.O.C.G.



TIPOLOGY



BODY



AROMAS



BOUQUET

intriguing red fruit and cherry hints, followed by elegant sensations of tea and spices, especially black pepper. The perfume can be defined as warm, complex and elegant.

FLAVOUR

great start followed by a tannic acid sensation, ending with a pleasant saltiness that leaves the mouth dry; great persistence and excellent aging potential.



Name and Denomination

Chianti D.O.C.G.

Grape variety

100% Sangiovese

Origin

Tuscany region

Winemaking

in order to obtain the Chianti Piantaferro the traditional method has been chosen as vinification technique of the Sangiovese grapes, consisting of a maceration and fermentation process at a controlled temperature of 24-26° C, daily pumpings over a period of 4 to 6 days depending on the vintage, followed by two long replacements for the following 3-4 day, continued by grape draining and pressing. Once concluded the phases of alcoholic and then malo-lactic fermentation autumnal decanting rites can be performed.

Storage and ageing

should be stored in a dry dark place at a temperature of 10-14°C. The structure and the alcoholic content of this wine, linked to the elegance of the wood, can provide for a 4 to 5 years aging.

Colour

deep ruby by aging, Chianti Piantaferro reaches an interesting granite profile, very consistent and deep.

Bouquet

intriguing red fruit and cherry hints, followed by elegant sensations of tea and spices, especially black pepper. The perfume can be defined as warm, complex and elegant.

Flavour

great start followed by a tannic acid sensation, ending with a pleasant saltiness that leaves the mouth dry; great persistence and excellent aging potential.

Alcohol content 13% vol.

Optimal serving temperature 18-20° C

Gastronomic matches

Chianti D.O.C.G. Piantaferro combines well with second dishes of grilled red meats and game.

Packaging

in 75 cl bordeaux bottles in boxes of 12.



PIANTAFERRO



natural cork
PF0229B

Montepulciano d'Abruzzo D.O.C.C.



TIPOLOGY



BODY



AROMAS



BOUQUET

harmonic, persistent, intense and suggestive of red berries, morel, blackberry and plum.

FLAVOUR

this wine is balanced, nicely bodied, tasty, dry, persistent on the palate and properly tannic with hints of liquorice and a delicate aftertaste of bitter almond.



Name and Denomination

Montepulciano d'Abruzzo D.O.C.

Grape variety

100% Montepulciano

Origin

authorized areas located among the hills of Abruzzo region.

Winemaking

it is obtained from carefully selected and healthy grapes, and through maceration in steel vats; after alcoholic fermentation, the wine is decanted into steel tubs where the malolactic fermentation is completed (following a first decanting stage); later on, it is filtered and then bottled.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C.

Colour

deep ruby red with violet hues when young.

Bouquet

harmonic, persistent, intense and suggestive of red berries, morel, blackberry and plum.

Flavour

this wine is balanced, nicely bodied, tasty, dry, persistent on the palate and properly tannic with hints of liquorice and a delicate aftertaste of bitter almond.

Alcohol content 12.5% vol.

Optimal serving temperature 16-18°C

Gastronomic matches

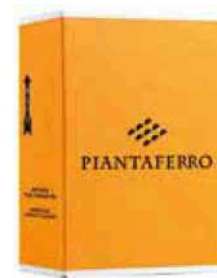
it goes very well with roasts, mixed grilled meats, game birds, hare, and seasoned cheeses.

Packaging

elegant 75 cl. Bordolese USA bottles in cases of 6 bottles.



PIANTAFERRO



synthetic cork
PF0236L

Pinot Grigio Rosato D.O.C. delle Venezie



TIPOLOGY



BODY



AROMAS



BOUQUET

elegant, with marked notes of golden apple, followed by interesting floral sensations of white flowers.i.

FLAVOUR

elegant combination of acidity, flavor and softness, followed by an interesting persistence and fullness.



Grape variety 100% Pinot Grigio

Origin north-east, in the wine-growing area of the Delle Venezie
DOC

Winemaking

when the perfect balance between sugar and acidity is reached, the harvest begins. The bunches arrive in the cellar where they are destemmed and crushed. They enter the lung press where, after a short maceration of 2-6 hours, the must is separated from the skins. The cooled must is decanted and fermentation is started on the clarified must, at the end of the latter the temperature is lowered to about 8-10°C to preserve the aromatic part.

Storage and ageing

in a humidity controlled cellar at a temperature of 10-12°C. Best drunk when young.

Colour

beautiful pale pink color with pleasant purple reflections.

Bouquet

elegant, with marked notes of golden apple, followed by interesting floral sensations of white flowers.

Flavour

elegant combination of acidity, flavor and softness, followed by an interesting persistence and fullness.

Alcohol content 12% vol.

Optimal serving temperature 8-12°C

Gastronomic matches

it goes very well with fish appetizers, prosciutto crudo and speck. Excellent with first courses with sauces based on seasonal vegetables.

Packaging

in 75 cl Bordolese bottles in 6 bottle boxes.

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screw cap
PF0471

