

Pian dell'Orino

A vivid and graceful expression of Sangiovese, Piandorino 2021 delivers immediate pleasure while staying true to the precision of Pian dell'Orino's biodynamic philosophy.



Piandorino Toscana IGT 2021

Tuscany, Italy

Region and Vineyards

Piandorino is a cuvée born from **younger Sangiovese vines** planted between 1997 and 2006 in vineyards surrounding the Pian dell'Orino estate. These parcels sit at **elevations ranging from 320 to 500 metres**, enjoying a mix of sun exposure and constant ventilation from the **Libeccio and Tramontana winds**, which reduce disease pressure and enhance grape concentration.

The geological structure of the vineyards is varied, with soils rich in **calcareous marl, sandstone, and silty clays**, sometimes interspersed with volcanic elements from the Monte Amiata region. These sedimentary soils, laid down during the Upper Cretaceous and early Tertiary periods, bring both **minerality and freshness** to the wine. Despite being classified as an IGT, the wine reflects the same terroir-driven ethos as the estate's DOCG bottlings.

Winemaking

The 2021 growing season was balanced and steady, producing **healthy, ripe fruit** of high aromatic quality. Grapes were hand-harvested and sorted with extreme care, then **destemmed and berry-sorted** before vinification. Fermentation began spontaneously with indigenous yeasts and was conducted without sulfur additions, maintaining maximum purity and transparency.

The wine underwent a gentle maceration and then matured in **used wooden barrels** for **11 months**, preserving its delicate fruit character. No filtration or fining was applied prior to bottling. Piandorino is crafted with the same principles as Pian dell'Orino's more ambitious cuvées: **natural vinification, minimal intervention**, and an unwavering respect for the grape and soil.

Tasting Notes

- **Color**: Medium ruby with youthful violet highlights.
- **Aroma**: Red cherry, pomegranate, crushed raspberry, and hints of rose petal. Subtle notes of graphite, earth, and dried herbs provide depth.
- **Palate**: Lively and fruit-forward with juicy acidity, fine tannins, and a mineral-tinged finish. A lithe structure and linear precision carry through to a refreshing close.

Alcohol :14,50 %

Composition: 100% Sangiovese

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Did you know?

Though officially labeled Toscana IGT, **Piandorino is never a blend**—it is 100% Sangiovese from **estate-grown vineyards**, vinified with the same precision and care as the estate's Brunello. It offers a **more immediate snapshot of Pian dell'Orino's style**, ideal for earlier drinking yet always expressive of place and vintage.

Wine Pairing Ideas

- **Margherita pizza with buffalo mozzarella**: The wine's acidity and bright fruit perfectly match the tomato base and fresh cheese.
- **Spaghetti all'amatriciana**: Its juiciness complements the dish's smoky pancetta and chili-spiced tomato sauce.
- **Grilled sausage with lentils**: Earthy and savory flavors resonate with the wine's depth and freshness.
- **Eggplant parmigiana**: A classic vegetarian pairing that echoes the wine's red fruit and soft tannins.

92

Robert Parker (RP) : 92 Points (2020)

The entry-level Pian dell'Orino 2020 Piandorino is a generously fleshed out and immediate expression of Sangiovese. It shows blackberry, light spice and sweet earth. The 2020 growing season did not see much rain in the winter months, although rain did come in May and June during flowering (with no significant damage). The season progressed with heat spikes in July and strong UV rays from the summer sun. These helped to shape tannins and phenols that give this wine more richness and dark fruit flavors.