

2022 Piastraia

Michele Satta, Tuscany, Italy

Product details

Vintage:	2022	Drinking:	2026 2037
Producer:	Michele Satta	Alcohol:	14.00%
Region:	Tuscany	Variety:	
Country:	Italy		



Organic Not Certified



Vegan Friendly

Tasting notes

"50% Cabernet Sauvignon, 30% Merlot, 13% Sangiovese and for the first time 7% Cabernet Franc. Harvest in September. Two weeks' maceration. Aged for 18 months in 225-litre barriques. TA 4.99 g/l, pH 3.71, RS 0 g/l. Transparent ruby. Complex, distinctive nose. Sweet, very lifted, transparent, distinctive palate too! The small Sangiovese element is tastable. Quite floral and forward but an attractive drink that's very appetising."

17 Points, Jancis Robinson

"Refined and poised, Piastraia is always a pleasure to taste. A dense, ripe core of salted plum and spices with a slightly creamy undertone are surrounded by layers of energetic red and black berries and floral lift. Structural elements give shape without standing in the way, and some woody notes suggest it needs a bit more time to fully harmonise. A solid buy."

94 Points, James Button, Decanter

About the producer

Michele Satta is one of the founders of Bolgheri DOC, alongside Tenuta San Guido, Ornellaia, and the Antinori family. Among these illustrious neighbours, the Satta family has remained a boutique, terroir-driven producer. Their wines are quintessentially Tuscan in style, championing Mediterranean varieties on the coast, including Sangiovese, Syrah, and Viognier, alongside Cabernet Sauvignon and Merlot. Today, Michele's son Giacomo heads the estate, one of the leading figures of a new generation of Italian winemakers, producing wines with a "fierce spirit of independence," as described by Monica Lerner of the Wine Advocate.

