



CIACCI PICCOLOMINI d'ARAGONA

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Vintage 2017 in Montalcino has been characterized by above-average spring temperatures and low rainfall, conditions that favoured an earlier budding and blooming.

Such persistent drought conditions, with temperatures up to +40°C during the summer season meant the grapes and their ripening were far advanced.

Veraison started 15 days in advance, the heat paused in the first week of August with the arrival of short but intense precipitation. This change in weather brought an immediate benefit to the vines, with a technological maturation 10 days earlier than usual, so that in the last week of August we harvested our international varieties (Syrah, Cabernet Sauvignon and Merlot).

In terms of quality, summer rains at the beginning of September helped the final stages of maturation as well as the extreme temperature ranges between day and night which increased the aromatic profile of flavors.

