

CIACCI PICCOLOMINI D'ARAGONA,
MONTALCINO, ITALY

MENTZENDORFF
wine shippers since
1858

IGT TOSCANA ROSSO



CIACCI PICCOLOMINI d'ARAGONA

DETAILS OF PRODUCTION

The Sangiovese Grosso into this IGT comes from the youngest plots close to the vineyards dedicated to the production of Rosso di Montalcino DOC and Brunello di Montalcino DOCG. Located in soil of medium grain with good levels of marl, dating from the Eocene period at an altitude that ranges from 240 to 360 metres above sea level. This multifaceted wine is suited to day to day drinking, easily matched with all foods, full bodied thanks to the blend of the grapes used. Vinification takes place in stainless steel vats with temperature controlled through cooling jackets and refining occurs in concrete vats.

TASTING NOTES

Ruby red in colour. On the palate the 2020 is fruity, lightly herbal and enriched by hints of spices. This wine is ready for drinking, full bodied, and quite soft and well balanced.

HOW TO SERVE

This is a very versatile wine and can match all courses of a meal, especially meat-based courses, salami and cheese.

“MINTY NOSE DISPLAYING AROMAS OF CLASSIC, WILD BERRIES, CRUSHED BLACK PEPPY AND TOASTY NOTES. SAPPY AND NICELY BALANCED, HARMONIOUS FINISH.”
90 POINTS

DECANTER
NOVEMBER 2021

www.ciaccipiccolomini.com

VINTAGE

2020

STYLE

Red

BLEND OF GRAPES

Sangiovese

Syrah

Merlot

Cabernet Sauvignon

WINEMAKER

Paolo Bianchini

ALCOHOL

13.5%

