

CIACCI PICCOLOMINI D'ARAGONA,
MONTALCINO, ITALY

MENTZENDORFF
wine shippers since
1858

ATEO, DOC SANT'ANTIMO



CIACCI PICCOLOMINI d'ARAGONA

DETAILS OF PRODUCTION

Located in the south east of the Montalcino region close to the beautiful medieval village of Castelnuovo dell'Abate, the estate of Ciacci Piccolomini d'Aragona can trace its roots back to the 17th century. They have a total holding of 220 hectares of the rolling Tuscan hills bordered by the Orcia River which helps moderate the temperature of this hot dry part of the region.

2,18 Ha of merlot and 1,7 Ha of cabernet sauvignon with soil of medium grain with good levels of marl dating to the Eocene period. The altitude of the vineyard varies from 240 to 360 meters above sea level. Fermentation occurs in temperature-controlled stainless steel and glass concrete vats. In 1989, ATEO was created as a dogmatic refusal to produce Brunello in a non-optimal year in conjunction with the first harvest from the vineyards with Cabernet Sauvignon and Merlot grapes. It benefits from long fermentation, and ageing carried out in mall oak barrels of 3hl.

TASTING NOTES

Intense ruby red in colour. The bouquet is intense with vibrant herbal, spicy and fruit-forward notes. Very well structured, full bodied, quite soft and balanced with pronounced tannins. A wine with a great personality and long aftertaste.

HOW TO SERVE

Matches beautifully to first courses with red meat and main dishes of roasted pork and lamb.

VINTAGE
2021

STYLE
Red

BLEND OF GRAPES
Cabernet Sauvignon & Merlot

WINEMAKER
Paolo Bianchini

ALCOHOL
14%

