

CIACCI PICCOLOMINI D'ARAGONA,
MONTALCINO, ITALY

MENTZENDORFF
wine shippers since
1858

BRUNELLO DI MONTALCINO, DOCG



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.

16,54 Ha located in 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. Ageing takes place in 20-75 Hl Slavonian oak barrels for more than 24 months, followed by over 8 months of bottle refinement.

TASTING NOTES

Ruby red in colour verging on garnet. The bouquet is intense, fruit-forward, spicy and floral with hints of red berry fruits enriched by delicate spicy notes. Warm, soft and very well balanced on the palate; well structured with soft tannins and long aftertaste.

HOW TO SERVE

A great companion to roasted and stewed game meat. Excellent with mature cheeses and traditional hand-made pasta featuring red meat and game ragout.

"AROMAS OF CEDAR, BERRY, MUSHROOM AND BURNT ORANGE FOLLOW THROUGH TO A FULL BODY WITH MEDIUM, CHEWY TANNINS AND A FLUID, FLAVORFUL FINISH." 93 POINTS

JAMES SUCKLING, JAMESSUCKLING.COM
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www.ciaccipiccolomini.com

VINTAGE
2017

STYLE
Red

BLEND OF GRAPES
100% Sangiovese

WINEMAKER
Paolo Bianchini

ALCOHOL
14%

