

CIACCI PICCOLOMINI D'ARAGONA,
MONTALCINO, ITALY

MENTZENDORFF
wine shippers since
1858

BRUNELLO DI MONTALCINO PIANROSSO, 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.

The Pianrosso vineyard covers 11,69 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 36 months, followed by over 8 months of bottle refinement.

TASTING NOTES

Ruby red in colour verging on garnet. The bouquet is intense, complex, fruit-forward, spicy and floral with hints of red berry fruits enriched by various spicy notes. Warm, soft and harmonic on the palate. Great balance among pronounced tannins, acidity and savouiness.

HOW TO SERVE

A great companion to stewed and roasted meat and game (such as hare, pheasant and wild boar). Excellent with mature cheeses.

"THIS IS A BEAUTIFULLY CRAFTED AND POLISHED BRUNELLO FOR THIS VINTAGE, WITH FULL BODY AND CREAMY, LIGHTLY CHEWY TANNINS. DARK BERRIES, WALNUTS AND CEDAR WITH DRIED-FLOWER UNDERTONES. NEEDS TIME TO SOFTEN, BUT VERY PRETTY." 94 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
15%

