

CIACCI PICCOLOMINI D'ARAGONA,
MONTALCINO, ITALY

MENTZENDORFF
wine shippers since
1858

BRUNELLO DI MONTALCINO PIANROSSO RISERVA, 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.

"BOTH FLUID AND CONCENTRATED AT ONCE, THIS EXUDES CHERRY, BLACK CURRANT, VIOLET AND MINERAL AROMAS AND FLAVORS. SATURATED WITH RIPE FRUIT, THIS HAS BEAUTIFULLY INTEGRATED ACIDITY AND TANNINS, WITH A RACY PROFILE THAT DRIVES THE SUPERLONG FINISH. THE TANNINS FLEX THEIR MUSCLES AT THE END YET REMAIN REFINED." 98 POINTS

BRUCE SANDERSON, WINESPECTATOR.COM
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VINTAGE

2016

STYLE

Red

BLEND OF GRAPES

100% Sangiovese

WINEMAKER

Paolo Bianchini

ALCOHOL

15%