

CIACCI PICCOLOMINI D'ARAGONA,
MONTALCINO, ITALY

MENTZENDORFF
wine shippers since
1858

ROSSO DI MONTALCINO, DOC



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.

7,76 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.

TASTING NOTES

Ruby red in colour with notes of red berry fruit enriched by slightly floral and spicy hints. Warm and soft on the palate with great structure and round tannins.

HOW TO SERVE

This wine is excellently suited to all courses, particularly vegetable soups, cold cuts, cheeses, first and second courses featuring red meat.

"A PRETTY MIX OF CRUSHED CHERRIES, ROSES AND SWEET SPICE WAFTS UP FROM THE 2020 ROSSO DI MONTALCINO. THIS IS A PURE AND LIFTED EXPRESSION WITH PLEASANTLY RIPE RED FRUITS THAT MIX WITH SOUR CITRUS AND SAVORY HERBAL TONES TO CREATE LOVELY CONTRASTS. ITS MINERALITY COMES FORWARD THROUGH THE LICORICE-TINGED FINALE, ALONG WITH A GENTLE GRIP OF FINE TANNINS THAT FRAME THE EXPERIENCE QUITE NICELY. CIACCI DID A FANTASTIC JOB WITH THEIR 2020 ROSSO." 91 POINTS

ERIC GUIDO, VINOUS
OCTOBER 2022

www.ciaccipiccolomini.com

VINTAGE
2020

STYLE
Red

BLEND OF GRAPES
100% Sangiovese

WINEMAKER
Paolo Bianchini

ALCOHOL
14%

