Ciacci Piccolomini d'Aragona, Montalcino, Italy

Rosso di Montalcino Rossofonte, 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, 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. Ageing takes place in 7.5-20 Hl Slavonian oak barrels.

VINTAGE
2019

STYLE
Red

BLEND OF GRAPES
100% Sangiovese Grosso

WINEMAKER
Paolo Bianchini

ALCOHOL
14.5%

Tasting notes

Ruby red in colour. Fruity aromas of ripe berries with balsamic notes on the nose predict an alternation between sweetness and acidity in the mouth. Its sweet-acid components evoke raspberry and ripe blackberry. Spicy finish recalls star anise and pink pepper. Powdery tannins.

How to serve

Excellent with typical Tuscan dishes such as T-bone steak and ragout sauce. Suitable, when young, with fish soup featuring scorpion fish and monkfish.

"Dark wood tones, underbrush and crushed black cherries can all be found as the 2019 Rosso di Montalcino Rossofonte grumbles up from the glass. It's silky, nearly creamy on the palate, with polished red and black fruits that give way to exotic spice in a display of total elegance. While structured, its tannins are sweet and round, providing youthful grip without hindering the resonance of wild berries and licorice that lingers on and on. This is an impressive showing for the 2019 Rossofonte, but some cellaring will be required before it comes fully into focus." 92 points

Eric Guido, Vinous.com
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www.ciaccipiccolomini.com