

Ciacci Piccolomini Brunello Pianrosso Riserva

THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

WINEMAKING: Temperature controlled fermentation in stainless steel and glass concrete vats

AGING: 3+ years in Slavonian oak & 1+ year in bottle

ANNUAL PRODUCTION: 11,000 bottles

THE STORY

Set on a large area of 220 hectares, 53 of which are dedicated to vineyards and 40 olive trees, it has the typical characteristics of the Tuscan countryside adorned with gentle hills, pastures and woods of unforgettable colors. Set between the Poggio d'Arna and the Orcia River bordering the south, it offers a unique panoramic view of the Monte Amiata typical profile.

PHILOSOPHY: The guidelines of organic agriculture are followed and the full range of wines will be certified organic by 2020. Only sulfur- and copper-based products are used. Only organic fertilizers are used (there is a cattle farm nearby for manure). The soil between the rows of vines is tilled and no herbicides are used. Minimum dosages of SO₂ is used in the wines.

THE ADJECTIVES

OVERALL: Opulent & complex

AROMAS / FLAVORS: Sweet pipe tobacco, truffle, plum and eucalyptus

MOUTHFEEL: Chewy, layered & persistent

THE SELLING POINTS

AWARDS: 99pts James Suckling, 98pts Wine Spectator, 97pts Wine Advocate

SUSTAINABILITY: Certified Organic, Organic In Practice

PAIRINGS: Excellent with roasted & game meat. Enjoyable with mature cheeses or mediation wine

