

# Ciacci Piccolomini Brunello Pianrosso

## THE FACTS

COUNTRY: Italy

REGION: Tuscany

APPELLATION: Montalcino

CEPAGE: 100% Sangiovese

AGING: aged 36+ mos in 7.5-62 hl Slavonian oak barrels, plus 8+ mos

ANNUAL PRODUCTION: 34,000 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 SO<sub>2</sub> is used in the wines.

## THE ADJECTIVES

**AROMAS / FLAVORS:** herbs, walnuts, olives, dried cherries and balsamic on the nose with a touch of leather and sage

**MOUTHFEEL:** Balanced, powerful and very long

## THE SELLING POINTS

**AWARDS:** 97pts James Suckling, 97pts Gardini Notes

**SUSTAINABILITY:** Certified Organic, Organic In Practice

**PAIRINGS:** stewed and roasted meat and game. Excellent with mature cheese

