



CIACCI PICCOLOMINI D'ARAGONA

MONTECUCCO D.O.C.G.



Grape variety:	85% Sangiovese, 10% Merlot, 5% Syrah
Alcohol content:	14.5% by volume
Production:	12,600 bottles
Vineyard:	Montenero d'Orcia vineyard, Grosseto province
Type of soil:	Medium grain soil with good drainage and alternating layers of chalky clay
Age of vines:	10 years
Altitude:	160-250 m
Time of harvest:	September
Fermentation:	Fermented in stainless steel and glass concrete vats, with temperatures controlled via cooling plates and jackets
Aging:	Aged for 8 months in 60hl Slovenian oak barrels and in French and American oak barriques
Release:	December

TASTING NOTES:

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"A beautiful, dense red with spice, dark fruit and cedar. Hints of chocolate, too. Full body, velvety tannins and a long, flavorful finish. Truly outstanding for this appellation. From the top Brunello house of Ciacci Piccolomini d'Aragona. Drink or hold". October 20th, James Suckling

JAMES SUCKLING:

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2011 CIACCI PICCOLOMINI MONTECUCCO 92pts