



CIACCI PICCOLOMINI d'ARAGONA

# CIACCI PICCOLOMINI BRUNELLO DI MONTALCINO D.O.C.G.



*Brunello di Montalcino is a classic expression of the Sangiovese Grosso grape from estate vineyards in the prestigious Val D'Orcia. This is an intensely perfumed and rich wine with dried flowers, red berry fruits and notes of spice and fresh mushrooms. Full-bodied, yet warm and soft, with a well-balanced palate, fine tannins and incredible length.*

<b>Grape variety:</b>	100% Sangiovese Grosso
<b>Alcohol content:</b>	14.5% by vol.
<b>Production:</b>	40,000 bottles
<b>Vineyard:</b>	All estate fruit from Castelnuovo dell'Abate Subzone, including Pianrosso vineyard
<b>Soil type:</b>	Medium-grain soil with good levels of marl, dating back to the Eocene period
<b>Vine age:</b>	23-25 years
<b>Altitude:</b>	240-360 m
<b>Time of harvest:</b>	September
<b>Fermentation:</b>	Fermented in temperature controlled stainless steel and glass concrete vats
<b>Aging:</b>	Aged approximately 3 years in 20-85 hl Slavonian oak barrels, transfer to stainless steel tanks 10 months before bottling, aging in bottles for another 6 months, no filtration or clarifying
<b>Release:</b>	January

