



CIACCI PICCOLOMINI d'ARAGONA

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



The Pianrosso has always been the Estate's most representative wine, a Cru Brunello crafted from the finest Sangiovese grapes grown in the vineyard of the same name, in the heart of the Val d'Orcia. An intense and complex, fruit-forward bouquet reveals ripe red berry fruits and a variety of spicy notes. Warm, soft and harmonious on the palate, pronounced tannins, acidity and a savory note bring balance to the wine. An elegant wine with great potential for additional aging in the cellar.

Grape variety:	100% Sangiovese Grosso
Alcohol content:	14.5% by vol.
Production:	34,000 bottles
Vineyard:	Pianrosso vineyard, Castelnuovo dell'Abate subzone
Soil type:	Medium-grain soil with good levels of marl, dating back to the Eocene period
Vine age:	24-26 years
Altitude:	240-360 m
Time of harvest:	September
Fermentation:	Fermented in temperature controlled stainless steel and glass concrete vats
Aging:	Released only in the most exceptional vintages, aged approx. 3 years in 20-62 hl Slavonian oak barrels, transfer to stainless steel vats 10 months before bottling, aging in bottles for at least 8 months, no filtration or clarifying
Release:	January

