



CIACCI PICCOLOMINI d'ARAGONA

CIACCI PICCOLOMINI SAN' ANTIMO D.O.C. FABVIS



The FABVIS is made from 100% Syrah, one of the first pure Syrah wines in Montalcino. The name is dedicated to Fabivs de'Vechhis, the Montalcino bishop responsible for the construction of the Palazzo Piccolomini in 1672. Complex and persistent notes of currant, blackberry, plum and cherry are enriched by elegant aromas of tar, dark chocolate and spice. This full-bodied wine is warm and soft in the mouth with persistent, well-balanced tannins. A powerful wine that is exceptional any time, now or after some repose in the cellar

Grape variety:	100% Syrah
Alcohol content:	14.5% by volume
Production:	7,800 bottles
First vintage:	1998
Vineyard:	Del Conte vineyard, which benefits from an excellent terroir and microclimate that are particularly suited to this varietal
Soil type:	Medium-grain soil with good levels of marl, dating back to the Eocene period
Vine age:	15-20 years
Altitude:	240-360 m
Time of harvest:	Early September
Fermentation:	Fermented in temperature controlled stainless steel and glass concrete vats
Aging:	Aged for approx. 18 month in French oak
Release:	November

