



CIACCI PICCOLOMINI d'ARAGONA

# CIACCI PICCOLOMINI ROSSO DI MONTALCINO D.O.C.



*Often considered the “younger sibling” to the more structured Brunello, the Rosso di Montalcino is also produced from 100% Sangiovese grapes. Red berries (raspberries, wild strawberries) with hints of flowers, citrus and spice on the nose open to a medium-bodied palate, with nice structure and fine tannins. Though the Rosso can age quite well, this red is immediately approachable, an enjoyable wine to drink now while the Brunello waits patiently in the cellar...*

<b>Grape variety:</b>	100% Sangiovese Grosso
<b>Alcohol content:</b>	14.5% by volume
<b>Production:</b>	40,000 bottles
<b>Vineyard:</b>	Vigne Iscritte All'Albo, subzone of Castenuovo dell'Abate
<b>Soil type:</b>	Medium-grain soil with marl, dating back to the Eocene period
<b>Vine age:</b>	10 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 for 12 months in 20-85hl Slavonian oak barrels, further refinement in the bottle for at least 3 months
<b>Release:</b>	December



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