



CIACCI PICCOLOMINI d'ARAGONA

CIACCI PICCOLOMINI TOSCANA ROSSO I.G.T.



This red blend is an ideal daily wine, a full-bodied Sangiovese softened by the addition of Merlot, Cabernet Sauvignon, and Syrah. Fruity and lightly herbal with perfumes of flowers leather and a dusty hint of earth and spice. This a wine ready to drink now, and also happens to be a great value.

Grape variety:	85% Sangiovese Grosso, 15% blend of Merlot, Cabernet Sauvignon, and Syrah
Alcohol content:	14% by volume
Production:	51,600 bottles
First vintage:	2006
Vineyard:	A blend of estate vineyards including, Massi, San Martino, Conte, Fonte and Vigna Lago, subzone of Castelnuovo dell'Abate
Soil type:	Medium-grain soil with good levels of marl, dating back to the Eocene period
Vine age:	5-15 years
Altitude:	240-360 m
Time of harvest:	September
Fermentation:	Fermented in temperature controlled stainless steel and glass concrete vats
Aging:	Aged for approx. 4-6 months in Slavonian oak barrels (Sangiovese) and French and American oak (Merlot, Syrah, Cabernet Sauvignon)
Release:	May - June



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