



CIACCI PICCOLOMINI d'ARAGONA

CIACCI PICCOLOMINI TOSCANA ROSSO I.G.T. 385



385 refers to the position of the Ciacci cellar, located precisely 385 meters above sea level. Tuscany's most representative grape, Sangiovese, is blended with Merlot, Ciliegiolo and Syrah to give this powerful and penetrating wine a more modern edge. Ripe notes of berries and lightly toasted spices on the nose, give way to a warm and enveloping palate, with hints of vanilla and berries and a long, pleasant persistence. A wine of great structure and character, independent of the stereotypes of excessive alcohol and concentration often attributed to classic Tuscan wines.

Grape variety:	60% Sangiovese, 20% Merlot, 10% Syrah, 10% Ciliegiolo
Alcohol content:	14% by volume
Production:	5,000 bottles
First vintage:	2016
Vineyard:	Located in Maremma (Gavorrano) and Castelnuovo dell'Abate (Val d'Orcia)
Soil type:	Medium-textured heterogeneous soils, schistose and alluvial clay, rich in stony skeleton and carbonates
Vine age:	5-15 years
Altitude:	240-360 m
Time of harvest:	September
Fermentation:	Maceration on the skins and malolactic fermentation in stainless steel vats to enhance finesse and aromas
Aging:	3 months in bottle at Tenuta Fertuna
Release:	May - June

