



CIACCI PICCOLOMINI d'ARAGONA

# CIACCI PICCOLOMINI BRUNELLO DI MONTALCINO D.O.C.G. PIANROSSO SANTA CATERINA D'ORO RISERVA



*The Santa Catarina d'Oro Riserva is produced **only** in the finest vintages from a careful selection of grapes from the Pianrosso vineyard, followed by a lengthy aging period (3 years in barrel plus minimum one year in bottle). The result is a gorgeous, intense and complex wine with alluring ethereal aromas of sweet pipe tobacco, truffle, plum and eucalyptus. Smooth and full-bodied, yet elegant, with a savory, juicy palate, fresh acidity and enveloping tannins.*

<b>Grape variety:</b>	100% Sangiovese
<b>Alcohol content:</b>	14.5% by vol.
<b>Production:</b>	11,000 bottles
<b>Vineyard:</b>	Only produced in the most exceptional vintages from single vineyard Pianrosso fruit, subzone of Castelnuovo dell'Abate
<b>Soil type:</b>	Medium-grain soil with good levels of marl, dating back to the Eocene period
<b>Vine age:</b>	25-30 years
<b>Altitude:</b>	240-360 m
<b>Time of harvest:</b>	September
<b>Fermentation:</b>	Fermented in stainless steel and glass concrete vats, temperature-controlled via cooling plates and jackets.
<b>Aging:</b>	Aged for more than 3 years in 7.5 – 30 hl Slavonian oak barrels, followed by over 12 months of bottle ageing.
<b>Release:</b>	January



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