CIACCI PICCOLOMINI d'ARAGONA

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

The Rossofonte is produced from a careful manual selection of Estate-grown Sangiovese Grosso grapes, a serious wine that captures the essence of the Ciacci style. Though far from ordinary, this red is naturally more approachable than the Brunello, with fruity perfumes of wild cherries and ripe berries and balsamic notes of tobacco, cedar mint and lavender. Sensations of sweetness and acidity alternate in the mouth, to finish with fine, powdery tannins and spicy nuances of star anise and pink pepper.

Grape variety:	100% Sangiovese Grosso
Alcohol content:	14.5% by volume
Production:	5,000 bottles
Vineyard:	Vigne Iscritte All'Albo, subzone of Castenuovo dell'Abate
Soil type:	Medium-grain soil with marl, dating back to the Eocene period
Vine age:	15-20 years
Altitude:	240-360 m
Time of harvest:	September
Fermentation:	Fermented in temperature controlled stainless steel and glass concrete vats
Aging:	Aged for 12 months in 7.5 – 25 hl Slavonian oak barrels; further refinement in the bottle for at least 8 months
Release:	September

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