



CIACCI PICCOLOMINI D'ARAGONA



Ciacci Piccolomini is one of the most sought-after producers in all of Italy. This ancient estate has 35 hectares of superior holdings in the prized Castelnuovo dell'Abate zone, including the 'Pianrosso' vineyard (meaning 'red field,' a reference to the iron rich soils) and the 'Fonte' vineyard, which produces grapes for the Rosso di Montalcino.

*"Brother-and-sister team Paolo and Lucia Bianchini continue to make excellent Brunellos in the tradition of their father, Giuseppe, who died in 2004. They are better employing their new modern cellars, which were completed last year, and continue to maintain their south-facing vineyards at near pristine levels. The Brunellos emphasize finesse and balance, with layers of ultrafine tannins and subtle ripe fruit, yet they age incredibly well. The Bianchini family was gifted its Brunello estate in 1985 by Countess Elda Ciacci Piccolomini d'Aragona, who had no heirs; Giuseppe had been the estate manager." — **The Wine Spectator***

*"Ciacci Piccolomini d'Aragona is one of the headline estates of Montalcino" — **The Wine Advocate***



CIACCI PICCOLOMINI D'ARAGONA "ATEO" SANT'ANTIMO DOC

35% Cabernet Sauvignon, 35% Merlot, 30% Sangiovese Grosso fermented in stainless steel and glass lined concrete vats before aging in 3-hectoliter second use European oak barrels for 12 months + 3 months in stainless steel.

Viners are planted in soil of medium grain with good levels of marl dating to the Eocene period. The altitude of the vineyard varies from 240 to 360 meters above sea level.

***Tasting Notes:** An Intense ruby red color that leads to a full and enveloping bouquet and pallet of bright purple and bright red fruits with hints of cedar, vanilla and vibrant spicy herbal tones. Medium-to-full bodied with lots of fleshy fruit expression wrapped around elegant and very approachable tannins. There is a hint of "wild Tuscany" in the wine that adds to its personality. The finish is pleasantly long and lingering.*

Sant'Antimo DOC (Tuscany)

Sant'Antimo is a relatively new appellation located in the Montalcino commune.

The wines are cultivated in the same area as the famous Brunello and Rosso di Montalcino wines with the exception of a small area to the northeast.

The zone is named for the Sant'Antimo Abbey, built in the 12th century and located in the mystical isolation at the foot of the Castelnuovo dell'Abate ridge, in a valley surrounded by nothing but vineyards, olive groves and cypresses.

When Sant'Antimo received its DOC in 1996, it was partly to be able to maximize the potential of wines that would otherwise "only" be classified as IGT (varietals made from international grapes). Sant'Antimo Rosso is a flexible designation that can be made from any proportions of red grapes authorized for the Siena province. The Red grapes include Cabernet Sauvignon, Merlot, Syrah, Pinot Noir, Sangiovese and Malvasia Nera.

