



CIACCI PICCOLOMINI D'ARAGONA



ROSSO DI MONTALCINO

**Certified
Organic
Estate**



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 2024 ROSSO DI MONTALCINO

100% Sangiovese Grosso from 16 year old vines planted in medium grain soil with good levels of marl, dating from the Eocene period at an altitude that ranges from 240 to 360 meters. Aged for 12 months in 12-85hl Slovenian oak barrels

93 Points, Vinous: *"Crushed blackberries combine with rosemary, crushed stone and hints of olive as the 2024 Rosso di Montalcino blossoms in the glass. This is cool-toned and silky with sleek red berry fruits and crunchy mineral tones. A web of fine tannins frames a tart raspberry resonance on the long, classically dry finish. This is easily one of the most enjoyable Rossos I've tasted from Ciacci Piccolomini d'Aragona."*