CIACCI PICCOLOMINI d'ARAGONA




# Brunello di Montalcino DOCG

2007

**Vineyard:** 8 Ha with soil of medium grain with good levels of marl dating to the Eocene period. The altitude of the vineyards varies from 240 to 360 meters above sea level.

**Grape varietal:** 100% Sangiovese

**Fermentation and refinement:** In stainless steel and glass concrete vats, temperature-controlled via cooling plates and jackets.

**Ageing:** More than 24 months in 20-85 hl Slavonian oak barrels, followed by over 8 months of bottle refinement.

**Colour:** Ruby red verging on garnet.

**Organoleptic characteristics:** The bouquet is intense, fruit-forward, spicy and floral with hints of red berry fruits enriched by delicate spicy notes. Warm, soft and very well balanced on the palate; well structured with soft tannins and long aftertaste.

**Service:** Open an hour before pouring and serve at 18°C (64,4° F) in large crystal glasses. Bottles should be kept in a horizontal position, far from light sources and protected from both extremes and changes in temperature.

**Food pairings:** Great companion to roasted and stewed game meat. Excellent with mature cheeses and traditional *hand-made pasta* featuring red meat and game ragout.

**Technical notes:** Bottles are protected against counterfeiting by a hologram on the capsule.

**Ciacci Piccolomini d'Aragona** Località Molinello, 53024 Montalcino SI - Italia • +39 0577 835616 • info@ciaccipiccolomini.com • VAT reg. n. IT01121350522