CIACCI PICCOLOMINI d'ARAGONA



Brunello di Montalcino DOCG

2002

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.

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