CIACCI PICCOLOMINI d'ARAGONA




# Brunello di Montalcino DOCG

*Vigna di Pianrosso*

Riserva Santa Caterina d'Oro

2015

*The Brunello Riserva is a result of careful selections of the Pianrosso grape in the vineyards followed by a long maceration in our wine cellars.*

**Vineyard:** 11,69 hectares (29,22 acres) are named after "Pianrosso": situated at an altitude between 240 and 360 a.s.l. with a soil of medium grain with good levels of marl, dating to the Eocene period.

**Grape varietal:** 100% Sangiovese

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

**Ageing:** more than 3 years in 7,5 - 30 hl Slavonian oak barrels, followed by over 12 months of bottle ageing.

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

**Organoleptic characteristics:** The bouquet is intense and complex: fruit-forward, spicy and ethereal, with hints of red berries and various spices. Warm, harmonic with pronounced and soft tannins. A full-bodied wine with a very long aftertaste. A Brunello that can be refined in the bottle for many years.

**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:** Excellent with roasted and game meat. Enjoyable with mature cheeses or as a *meditation* wine.

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

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