CIACCI PICCOLOMINI d'ARAGONA



Brunello di Montalcino DOCG

Vigna di Pianrosso

Riserva Santa Caterina d'Oro

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: Roughly 4 years in 20 - 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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