CIACCI PICCOLOMINI d'ARAGONA



Sant'Antimo DOC

Fabivs

2005

FABIVS is a wine of unique personality produced since 1998 with Syrah grapes harvested in the Vigna del Conte portion of the Ciacci Piccolomini d'Aragona Estate. Giuseppe Bianchini named the wine after Fabivs de' Vecchis, bishop of Montalcino, who in 1672 wanted the edification of the palace in Castelnuovo dell'Abate that later became Palazzo Ciacci Piccolomini d'Aragona.

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

Grape varietal: 100% Syrah. These French vines were planted in the "del Conte" vineyard, whose *terroir* and microclimate are particularly well-suited to this varietal.

Fermentation and refinement: Occurs in stainless steel and glass concrete vats; temperature is controlled through the use of cooling plates and jackets.

Ageing: Approximately 15 months in French and American oak *barriques*.

Colour: Very intense ruby red.

Organoleptic characteristics: The bouquet is intense, complex and persistent with hints of blueberry, plum and cherry enriched by elegant spicy notes. Warm, soft, well balanced, persistent with round tannins. It expresses power, persistence, delicacy and a great character.

Service: Open an hour before pouring and serve at 18°C (64,4° F) in large crystal wine 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 of stewed and roasted meat and game (such as hare, pheasant and wild boar). Excellent with mature cheeses.

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

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