CIACCI PICCOLOMINI d'ARAGONA



Rosso di Montalcino DOC

2006

Vineyard: 7,76 hectares (19,32 acres) located in soil of medium grain with good levels of marl, dating from the Eocene period at an altitude that ranges from 240 to 360 metres 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: Roughly 12 months in 20-85 Hl Slavonian oak barrels.

Colour: Ruby red

Organoleptic characteristics: Notes of red berry fruits are enriched by slight floral and spicy hints. Warm, soft on the palate with great structure and round tannins.

Service: Serve at 18°C (64,4° F) in medium 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: An excellent wine suited to all courses, particularly vegetable soups, cold cuts, cheeses, first and second courses featuring red meat.

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

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