CIACCI PICCOLOMINI d'ARAGONA



Sant'Antimo DOC

Ateo

1993

ATEO was born in 1989, between two excellent vintages, coinciding with the first harvest from the Cabernet Sauvignon and Merlot vineyards. This wine, which has become a classic of our winery's production, stands out since it combines two international grape varieties with the native Sangiovese.
Structure, balance, and soft tannins. A fruity, herbaceous, and spicy wine.

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: Sangiovese 50%, Cabernet Sauvignon 25%, Merlot 25%

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

Ageing: Roughly 18 months in Franch and American *barriques* and in 20 - 85 hl Slavonian oak barrels.

Colour: Intense ruby red.

Organoleptic characteristics: The bouquet is intense with vibrant herbal, spicy and fruit-forward notes. Very well structured, full bodied, quite soft and balanced with pronounced tannins. A wine with a great personality and long aftertaste.

Service: 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: Appropriate companion to first courses featuring red meat and main dishes of roasted pork and lamb.

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

Ciacci Piccolomini d'Aragona Località Molinello, 53024 Montalcino SI - Italia • +39 0577 835616 • info@ciaccipiccolomini.com • VAT reg. n. IT01121350522