CIACCI PICCOLOMINI d'ARAGONA




# Sant'Antimo DOC

*Ateo*

1997

*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