CIACCI PICCOLOMINI d'ARAGONA



Rosso di Montalcino DOC

Rossofonte

2016

Rossofonte comes from a careful selection of hand-picked grapes of sangiovese grosso with low yields from estate owned vineyards.

Vineyard 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 grosso.

Fermentation and refiniment: in stainless steel and glass concrete vats, temperature-controlled via cooling plates and jackets.

Ageing: in 7,5 - 20 Hl Slavonian oak barrels

Colour: ruby red.

Organoleptic characteristics: *"Fruity aromas of ripe berries with balsamic notes on the nose predict an alternation between sweetness and acidity in the mouth. Its sweet-acid components evoke raspberry and ripe blackberry. Spicy finish recalls star anise and pink pepper. Powdery tannins."* Luca Gardini

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: *"Excellent with typical Tuscan dishes such as T-bone steak and ragout sauce. Suitable, when young, with fish soup featuring scorpion fish and monkfish."* Luca Gardini

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

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