CIACCI PICCOLOMINI d'ARAGONA



IGT Toscana Rosso

2025

This multifaceted wine is suited as an everyday drinking, easily matched with all foods, full bodied thanks to the blend of the grapes used. The Sangiovese Grosso into this IGT comes from the youngest plots close to the vineyards dedicated to the production of Rosso di Montalcino DOC and Brunello di Montalcino DOCG.

Vineyard: 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: mostly Sangiovese, Syrah, Merlot e Cabernet Sauvignon.

Vinification: in stainless steel vats with temperature controlled through cooling jackets.

Refining: in concrete vats.

Colour: ruby red.

Organoleptic characteristics: fruity, lightly herbal and enriched by hints of spices. This wine is ready for drinking, full bodied, quite soft and balanced.

Service: serve at 18°C (64,4° F). Bottles should be kept in a horizontal position, far from light sources and protected from both extremes and changes in temperature.

Food pairings: this is a very versatile wine and can match all courses of a meal, especially meat-based courses, salami and cheese.

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

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