

2008 BRUNELLO DI MONTALCINO

‘CAMPAPERI’ – IL VALENTIANO
TUSCANY, ITALY



THE WINE:

100% Sangiovese Grosso. Grown 400 meters above sea level and harvested from the oldest vines on the vineyard. 24 months in small French oak barriques. Brunello's are built to last, and this wine will continue to improve with long and patient cellaring. For drinking now we recommend decanting for 60-90 minutes.

THE ESTATE:

Established in 1925 by Dino Ciacci, this small, family run farm produces Olive Oil, fresh Brunello jam and Sangiovese-based wines. Dino's grandson Fabbiano Ciacci is now the winemaker. His wife Valentina manages the cellar. The grapes are all hand-picked and grown without the use of pesticides in the traditional Tuscan method.

“Campaperi” (Tuscan term for field of pear trees) is the name of the first and oldest piece of the vineyard. The vines here were planted in the 1960's. South facing, cooled by sea winds and blessed with great soil, wild pear trees line the edges of the vineyard.

~Tasting Notes~

Color: Deep ruby with crimson highlights.

Aromas: Intense red berries with aromatic leather notes, tobacco, and vanilla nuances. Classic Tuscan earth with salted clay.

Flavors: Black cherries and chewy tobacco. Long and full with floral notes and toasty oak. Well-structured and balanced.

Food Pairing: Decant and serve with grilled filet mignon and a selection of artisan hard cheeses.

~Drink now through 2022~