

2008 BRUNELLO DI MONTALCINO RISERVA

‘CAMPAPERI’ – IL VALENTIANO
TUSCANY, ITALY



THE WINE:

100% Sangiovese Grosso from the tiny “Campaperi” Vineyard in the southwest hills of Montalcino. With 48 months in oak plus an extra year in the bottle before release this Riserva is ready to drink now. Total production 1,500 bottles.

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: Bright ruby with brick hue.

Aromas. Classic black cherry and hints of cinnamon laced chocolate. Notes of warm cedar, balsam and tobacco.

Flavors. Rich and mouth filling with black cherry and berry flavors coating your palate on the long luxurious finish.

Food Pairing. Tuscan stew with mushrooms, white beans and wild boar sausage.

~ Drink now through 2028 ~