

2010 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. The 2010 vintage has been heralded as the greatest Brunello vintage since 1997. High praise when one considers that 1997 is now known as "the vintage of the century."

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 violet hues

Aromas: crushed red berries and sweet cherry mix with wild floral and tobacco notes.

Flavor & Texture: long and well structured palate with dark red fruits and cedar giving way to dusty rose tainted cherries and leather.

Food Pairing: grilled filet mignon with sauteed wild mushrooms.

-DRINK NOW THROUGH 2030-