

# 2010 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 two years in the bottle before release this Riserva is ready to drink now. The 2010 vintage was widely acclaimed and recognized as the best vintage for Brunello wines in the last 10 plus years. 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.

## TASTING NOTES:

**Color:** deep ruby with brick red hue

**Aromas:** intense red fruits of raspberry and cherry with beautifully integrated mineral and leather; secondary aromas of coffee, tobacco and dried wild flowers

**Flavor & Texture:** ripe strawberry and cherry fruit with brambly berry and rose petals; super polished and fine grained tannins on the long, complex finish

**Food Pairing:** rich, hearty beef and pork ragu served over fresh made pappardelle pasta

-DRINK NOW THROUGH 2033-