

2010 ROSSO DI MONTALCINO

'CAMPAPERI' – IL VALENTIANO
TUSCANY, ITALY



THE WINE:

100% Sangiovese Grosso. This “Baby Brunello” is estate grown on a hillside vineyard Southwest of the town of Montalcino, and has been aged for 12 months in French oak barrels.

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 Fabiano 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: Bright garnet with shimmering clarity.

AROMAS: Intense aromas of Bing cherry, vanilla and soft peppercorn.

FLAVORS AND TEXTURE: Bright cherry and minerals with hints of potpourri. Silky and soft tannins with bracing acidity. This wine has a genuine freshness with dried fruit lingering on the finish.

FOOD PAIRING: The acidity of this wine makes it truly come alive when paired with a rich Italian dish. Try serving with Gnocchi in a tomato cream sauce, with fresh basil and dried oregano.

~ DRINK NOW THROUGH 2018 ~