

2011 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 Campaperi is an extremely limited production, each vintage with only 300-400 cases made.

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 handpicked 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: dark ruby-crimson

Aromas: ripe cherry, leather, caramelized sugars and hints of asphalt

Flavor & Texture: spicy black cherry and mocha with subtle notes of dried herbs

Food Pairing: grilled filet mignon with sautéed wild mushrooms

-DRINK NOW THROUGH 2027-