

# 2012 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 2012 vintage was classic and produced wines with intense fruit and big tannins. 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 Fabiano Ciacci is now the winemaker. His wife Valentina manages the cellar. The grapes are all hand-picked and grown organically without the use of pesticides in the traditional Tuscan method. The winery is also entirely powered by solar energy as the Ciacci family has a deep commitment to sustainability.

## TASTING NOTES:

**Color:** brick red with ruby flashes

**Aromas:** dried red cherry and leather lead to floral and tobacco notes

**Flavor & Texture:** cherry and berry fruit boast coffee nuances and hints of salted - clay based Tuscan earth

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

-DRINK NOW THROUGH 2029-