

2012 ROSSO TOSCANO

CAMPAPERI-IL VALENTIANO, TUSCANY, ITALY



THE WINE:

60% Sangevese Grosso (the same clone of Sangevese used for the production of Brunello di Montalcino), 20% Cabernet Sauvignon, 20% Merlot. Only 500 cases made. Aged 12 months in 30% New French Oak.

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: Garnet red with a dense core.

Aromas: Cherry cordial, plum and hints of mineral.

Flavor & Texture: Ripe cherry and currant, soft, curvy body with subtle vanilla notes.

Food Pairing: Fresh homemade pizza with spicy Italian pepperoni.

-DRINK NOW THROUGH 2020-