

2013 BRUNELLO DI MONTALCINO RISERVA 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 another three years in the bottle before release this Riserva is ready to drink now. The 2013 vintage was classic, with much cooler weather than the previous four or five vintages, and produced wines with intense fruit, feminine elegance yet bold 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: deep, saturated ruby

Aromas: red fruits, cinnamon, leather, cedar and dried violets

Flavor & Texture: intense red berry fruit and exotic far eastern spices mingle with roasted coffee beans and vanilla; the bold tannins will evolve for another 10 years

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

-DRINK NOW THROUGH 2030-