

# 2014 IL VALENTIANO ROSSO DI MONTALCINO

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## MONTALCINO, TUSCANY, ITALY



### THE WINE:

100% Sangiovese Grosso from an organically grown vineyard in the hills just south of Montalcino. Aged for 12 months in French oak this wine is known as a baby Brunello as the grapes are identical to its big brother wine, Brunello di Montalcino, with less time in oak and slightly younger vines used.

### 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 hand-picked 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:** ruby red with hints of brick

**Aromas:** cherry and wild berries with dried roses and hints of Tuscan salty clay

**Flavor & Texture:** deep red fruits and spice with lifted cut cedar; dry tannins and bold acids on the finish

**Food Pairing:** the acidity of this wine makes it truly come alive when paired with a rich Italian pasta dish; try serving with gnocchi in a tomato cream sauce, with fresh basil and dried oregano

-DRINK NOW THROUGH 2024-