

2015 BRUNELLO DI MONTALCINO CAMPAPERI

IL VALENTIANO, MONTALCINO, 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. The 2015 vintage for 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: ruby red with hints of maroon

Aromas: red cherry, dried flowers, tobacco and caramelized sugars

Flavor & Texture: intense, dried red and black fruits, hints of leathery spice, and earthy tones; the bold and powerful tannins and acidity beg to be served with classic Tuscan fare

Food Pairing: fresh made rigatoni pasta served with wild boar Ragù

-DRINK NOW THROUGH 2030-