

2015 IL VALENTIANO ROSE

CAMPAPERI-IL VALENTIANO, TUSCANY, ITALY



THE WINE:

A 100% Sangiovese – grosso rose from the Il Valentiano Estate vineyards in Montalcino, Tuscany. Gently press with less than 90 minutes of skin to juice contact. Fermented and aged in stainless steel to preserve the freshness of the first, gentle press juice. Only 200 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 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: a coral-hued pink

Aromas: blood orange citrus, tart berry and orange peel

Flavor & Texture: fresh citrus, white berries and pomegranate; the body is lean and crisp with vibrant acidity

Food Pairing: Caprese sandwich; a fresh Italian roll with heirloom tomatoes, fresh mozzarella, basil, olive oil, and balsamic vinegar

-DRINK NOW THROUGH 2018-