

2015 ROSSO TOSCANO

CAMPAPERI-IL VALENTIANO, TUSCANY, ITALY



THE WINE:

A Super Tuscan blend of 50% Sangiovese (from the Sangiovese Grosso clone), 25 % Cabernet and 25% Merlot. The fruit is all sourced from the winery's own Estate vineyards in the Montalcino region of Tuscany. The wine is aged for 1 year in 30% new French oak barrels after fermentation in stainless steel. The production is less than 500 cases per year.

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: dense garnet with hues of purple

Aromas: violet flowers, ripe cherry and spicy berries

Flavor & Texture: soft and plush on the palate with red and black fruits, hints of vanilla and mild tannins

Food Pairing: gourmet pizza with ricotta, pepperoni and sun dried tomatoes

-DRINK NOW THROUGH 2023-