

2017 IL VALENTIANO ROSSO DI MONTALCINO

IL VALENTIANO WINES, 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 2017 vintage in this area was challenging due to drought, heat and a small crop, however the quality level of the fruit was quite high.

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: deep ruby with garnet flashes

Aromas: black cherry, dried flowers, cedar and salty clay

Flavor & Texture: cherry and red fruits with hints of tobacco and spice; medium bodied with bold Sangiovese acids and dry tannins

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 2025-