

2016 Brunello di Montalcino Riserva Il Valentiano, Montalcino, Tuscany, Italy



The Wine:

100% Sangiovese Grosso from the tiny “Campaperi” Vineyard in the southwest hills of Montalcino. With 48 months in oak plus another three years in the bottle before release this Riserva is ready to drink now. The 2016 vintage was spectacular for Montalcino, with the wines showing generous fruit supported by big, bold and deeply structured tannins. Total production 1,800 bottles.

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 handpicked and grown organically without the use of pesticides in the traditional Tuscan method. The winery is also entirely powered by solar energy as the Ciacci family has a deep commitment to sustainability.

Tasting Notes:

Color: deep, saturated ruby

Aromas: black cherries, leather, walnuts and dried violets

Flavor & Texture: intense cherry fruit, earthy, mushroom notes and minerals; the bold tannins will evolve for another 15 years

Food Pairing: wild boar ragu served over fresh Tagliatelle

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