



# Ciacci Piccolomini d'Aragona

**IGT Toscana Rosso**, *fruity, lightly herbal and enriched by hints of spices...*

## Denomination:

Vintage:

Grape variety:

Alcohol content:

Received awards:

Average production:

First Vintage Produced:

## Vineyard:

Name/location:

Type of soil:

Average age of vines:

Average altitude:

Vineyard size:

## Wine making process:

Time of harvest:

Cellar:

Fermentation:

Aging:

Release:

## Wine description:

Tasting Note:

Evolution:

Available bottle sizes:

Pairings:

## Further Information:

Recommended

serving temperature:

Recommended

type of glass:

Toscana Rosso IGT

2008

85% Sangiovese Grosso, 15% Merlot, Cabernet Sauvignon and Syrah

14% by vol.

None available at this time.

51,600 btls

2006

A blend of estate vineyards including: Massi, San Martino, Conte, Fonte and Vigna Lago.

Castelnuovo dell'Abate Subzone

Medium-grain soil with good levels of marl, dating back to the Eocene period.

Between 5-15 years

240-360m

Varies from vineyard to vineyard

September

Molinello cellar

Fermented in stainless steel and glass concrete vats, with temperatures-controlled via cooling plates and jackets.

Aged for roughly 4-6 months in Slavonian oak barrels and French and American oak barrels (international varietals)

June 2010

Fruity, lightly herbal and enriched by hints of spices. This wine is ready to drink, full-bodied, quite soft and well-balanced.

3-5 years max

750ml

An fresh, simple wine suited to all courses, particularly vegetable soups, salami, cheese, first and second courses featuring simple meat preparations.

18° Celsius

Bordeaux glass

