

Ciacci Piccolomini d'Aragona **BRUNELLO DI MONTALCINO DOCG 2016**

Aged more than 24 months in 20-75 hl slavonian oak barrels. It is characterized by a ruby red color with garnet hues and the nose opens with intense aromas of ripe red fruits Full-bodied wine, with moderately pronounced tannins, it has a long and pleasant aftertaste. Perfect to accompany large roasts, stews and game, it is ideal in combination with aged cheeses. Drink or hold.

The Bianchini family was gifted its Brunello estate in 1985 by Countess Elda Ciacci Piccolomini d'Aragona, who had no heirs; Giuseppe Bianchini had been the estate manager. Today brother-and-sister team Paolo and Lucia Bianchini with the help of the family continue to make excellent Brunellos in the tradition of their father, Giuseppe, who died in 2004. Passion, research of quality and tradition are the key words.

Winery: Ciacci Piccolomini d'Aragona

Wine: Brunello di Montalcino DOCG

Vintage: 2016

James Suckling Rating: 95 Points

Grape variety: 100% Sangiovese

Vineyards: 8 Ha with soil of medium grain with good levels of marl dating to the Eocene period. The altitude of the vineyards varies from 240 to 360 meters above sea level.

Harvest: The 2016 vintage is the second five star year since the legendary 2010 (the so-called vintage of the century) and is already a source of much anticipation, following so closely on the heels of wonderful 2015. It was an average spring with average rainfall but no snow. Significant thermal excursion in August allowed for a slow ripening. Very favorable weather conditions with a hot summer, without any drought problems thanks to the typical summer rains that favored good maturation of the grapes. Grapes were harvested by hand after a careful selection (mid September).

Vinification: Fermentation and refinement in stainless steel and glass concrete vats, temperature-controlled via cooling plates and jackets.

Barrel ageing: More than 24 months in 20-75 hl Slavonian oak barrels

Bottle ageing: Over 8 months of bottle refinement

Alcohol content: 15%

Characteristics: Ruby red verging on garnet. Organoleptic characteristics: The bouquet is intense, fruit-forward, spicy and floral with hints of red berry fruits enriched by delicate spicy notes. Warm, soft and very well balanced on the palate; well structured with soft tannins and long aftertaste.



Ciacci Piccolomini d'Aragona
BRUNELLO DI MONTALCINO DOCG
VIGNA DI PIANROSSO
RISERVA SANTA CATERINA D'ORO 2015

Riserva is a result of a careful selection of the Pianrosso grapes in the vineyards followed by a long maceration in our cellar. It is not produced every year but just when the quality of the grapes is 100% perfect (as in 2015). Intense, complex and full bodied wine with a long potential of aging. Also available in 1,5lt (just 1000 bottles produced). This has only been produced in 2004, 2006, 2007, 2010, 2012 and 2015 vintages. Enjoyable with mature cheeses, roasted or game meat. Perfect also as a "meditation wine".

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Winery: Ciacci Piccolomini d'Aragona

Wine: Brunello di Montalcino DOCG

Vigna di Pianrosso

Riserva Santa Caterina d'Oro

Vintage: 2015

James Suckling Rating: 100 Points

Grape variety: 100% Sangiovese

Vineyards: 11,69 hectares (29,22 acres) are named after "Pianrosso": situated at an altitude between 240 and 360 a.s.l. with a soil of medium grain with good levels of marl, dating to the Eocene period.

Harvest: Grapes were harvested by hand after a careful selection at the beginning of September going on until the end of the month to the anticipated Sangiovese. There were favourable weather conditions with a very hot summer but also with enough rain to help the grapes ripen properly. A very great Harvest thanks to average seasonal temperatures with a good day-night temperature range in the weeks prior the harvest.

Vinification: Fermentation and refinement in stainless steel and glass concrete vats, temperature-controlled via cooling plates and jackets.

Barrel ageing: more than 3 years in 7,5 - 30 hl Slavonian oak barrels

Bottle ageing: over 12 months of bottle ageing

Alcohol content: 15%

Characteristics:

Colour: Ruby red verging on garnet.

Organoleptic characteristics: The bouquet is intense and complex: fruit-forward, spicy and ethereal, with hints of red berries and various spices. Warm, harmonic with pronounced and soft tannins. A full-bodied wine with a very long aftertaste. A Brunello that can be refined in the bottle for many years.



Ciacci Piccolomini d'Aragona **BRUNELLO DI MONTALCINO DOCG PIANROSSO 2016**

Aged roughly 36 months in 20-62 slavonian oak barrels, it's a very elegant wine with flavorful and juicy finish. Very structured. Great potential to further cellar ageing (better to start drinking after 2023). Perfect to accompany large roasts, stews and game, it is ideal in combination with aged cheeses.

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Winery: Ciacci Piccolomini d'Aragona

Wine: Brunello di Montalcino DOCG Pianrosso

Vintage: 2016

James Suckling Rating: 98 Points

Grape variety: 100% Sangiovese

Vineyards: The Pianrosso vineyard covers 11,69 hectares (29,22 acres). The soil is medium grain with good levels of marl, dating from the Eocene period. The altitude of this large vineyard varies from 240 to 360 metres above sea level.

Harvest: The 2016 vintage is the second five star year since the legendary 2010 (the so-called vintage of the century) and is already a source of much anticipation, following so closely on the heels of wonderful 2015.

It was an average spring with average rainfall but no snow. Significant thermal excursion in August allowed for a slow ripening. Very favorable weather conditions with a hot summer, without any drought problems thanks to the typical summer rains that favored good maturation of the grapes. Grapes were harvested by hand after a careful selection (mid September).

Vinification: Fermentation and refinement in stainless steel and glass concrete vats, temperature-controlled via cooling plates and jackets.

Barrel ageing: Roughly 36 months in 20 - 62 hl Slavonian oak barrels

Bottle ageing: Over 8 months of bottle refinement

Alcohol content: 14.5%

Characteristics:

Colour: Ruby red verging on garnet.

Organoleptic characteristics: The bouquet is intense, complex, fruit-forward and spicy with hints or ripe red berry fruits enriched by various spicy notes. Warm, soft and harmonic on the palate. Great balance among pronounced tannins, acidity and savouriness. This elegant wine has great potential for further cellar ageing.

