

Ciacci Piccolomini d'Aragona Brunello di Montalcino DOCG



Description:

Ciacci Piccolomini d'Aragona Brunello di Montalcino DOCG is a red wine from the celebrated Montalcino region of Tuscany. Crafted from 100% Sangiovese Grosso grown in estate vineyards perched between 240–360 m altitude on schist-rich galestro clay soils, fermentation takes place in temperature-controlled stainless steel and concrete vats. The wine undergoes extensive ageing in Slavonian oak casks before resting in bottle to develop complexity.

Tasting notes:

- **Colour:** Deep ruby with garnet hues.
- **Aroma:** Aromatic and complex, showing ripe cherry, plum and wild berry scents intertwined with violet, leather, tobacco, and warm spice.
- **Palate:** Full-bodied and structured, it displays juicy dark fruit, firm yet polished tannins, and vibrant acidity. Oak-derived notes of cedar, liquorice and espresso add depth, while an earthy, forest-floor nuance emerges toward the finish. The long, savoury aftertaste is both elegant and persistent.

Allergens:

Contains sulphites.

Dish Pairing:

- Grilled Tuscan porterhouse steak (bistecca alla Fiorentina)
- Braised wild boar or hare ragu with pappardelle
- Roasted lamb shoulder with rosemary and garlic
- Aged pecorino Toscano or matured hard cheeses
- Hearty mushroom risotto with black truffle

Talking Point:

This Brunello exemplifies Ciacci's mastery of traditional Montalcino winemaking: long maceration, Slavonian oak ageing, and patient bottle rest. The estate's vineyards, in Castelnuovo dell'Abate, benefit from excellent drainage and diurnal temperature variation, resulting in a wine that marries ripe fruit with refined structure. The estate's current generation, led by Paolo and Lucia Bianchini, has a strong commitment to organic viticulture and social initiatives, which resonates through the wine's authenticity and depth.