CIACCI PICCOLOMINI d'ARAGONA

Sant'Antimo DOC

Fabivs

Fabivs Sant'Antimo DOC is made from Syrah grape. It is dedicated to Fabivs de' Vecchis, bishop of Montalcino, who built the Palazzo Piccolomini in 1672. Ciacci Piccolomini was one of the first estates in Montalcino that produced 100% Syrah wine. This was a dream come true for Giuseppe Bianchini, Paolo & Lucia Bianchini's father, who was a great fan of French Syrahs.

Vineyard: 2,18 Ha of merlot (5,38 acres) and 1,7 Ha of cabernet sauvignon (4,20 acres) with soil of medium grain with good levels of marl dating to the Eocene period. The altitude of the vineyard varies from 240 to 360 meters above sea level.

Grape varietal: 100% Syrah. These French vines were planted in the "del Conte" vineyard, whose *terroir* and microclimate are particularly well-suited to this varietal.

Fermentation and refinement: Occurs in stainless steel and glass concrete vats; temperature is controlled through the use of cooling plates and jackets.

Ageing: Approximately 15 months in French and American oak *barriques*.

Colour: Very intense ruby red.

Organoleptic characteristics: The bouquet is intense, complex and persistent with hints of blueberry, plum and cherry enriched by elegant spicy notes. Warm, soft, well balanced, persistent with round tannins. It expresses power, persistence, delicacy and a great character.

Service: Open an hour before pouring and serve at 18°C (64,4° F) in large crystal wine glasses. Bottles should be kept in a horizontal position, far from light sources and protected from both extremes and changes in temperature.

Food pairings: Great companion of stewed and roasted meat and game (such as hare, pheasant and wild boar). Excellent with mature cheeses.

Technical notes: Bottles are protected against counterfeiting by a hologram on the capsule.

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