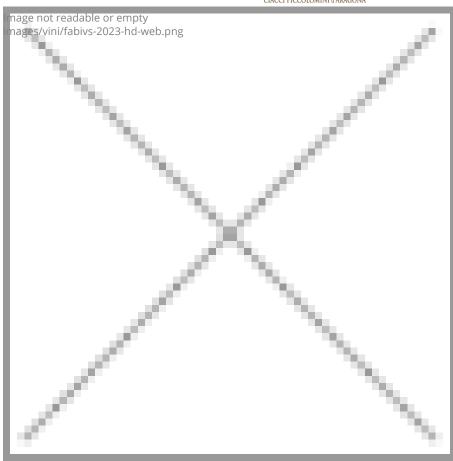


CIACCI PICCOLOMINI d'ARAGONA



Sant'Antimo DOO

Fabivs

FABIVS is a wine of uni personality produced since with Syrah grapes harvest the Vigna del Conte porti the Ciacci Piccolomin d'Aragona Estate. Giuseppe Bianchini name wine after Fabivs de' Vec bishop of Montalcino, wh 1672 wanted the edification the palace in Castelnuo dell'Abate that later beca Palazzo Ciacci Piccolon d'Aragona.

Vineyard: 2,18 Ha of merlot (5,38 acres) and 1,7 Ha of cabernet sauvignon (4,20 acres) with soil of medium intense, complex and persistent with hints of 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 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.