



CIACCHI PICCOLIMINI d'ARAGONA



## Rosso di Montalcino DOC

*Rossofonte*

2022

*Rossofonte comes from a careful selection of hand-picked grapes of sangiovese grosso with low yields from estate owned vineyards.*

**Vineyard** medium grain with good levels of marl, dating from the Eocene period at an altitude that ranges from 240 to 360 metres above sea level.

**Grape varietal:** 100% sangiovese grosso.

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

**Colour:** ruby red.

**Organoleptic characteristics:** *"Fruity aromas of ripe berries with balsamic notes on the nose predict an alternation between sweetness and acidity in the mouth. Its sweet-acid components evoke raspberry and ripe blackberry. Spicy finish recalls star anise and pink pepper. Powdery tannins."* Luca Gardini

**Service:** serve at 18°C (64,4° F) in medium 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:** *"Excellent with typical Tuscan dishes such as T-bone steak and ragout sauce. Suitable, when young, with fish soup featuring scorpion fish and monkfish."* Luca Gardini

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