



CIAMPOLETO 2020

ROSSO DI MONTALCINO DOC

Ciampoleto is grown in vineyards averaging 10-15 years old, lying at elevations between 250-400 metres and planted in rocky soils with abundant clay, as well as some conglomerate, and outcroppings of tuff. The climate is temperate Mediterranean with fairly constant winds. Vineyard management based on practices totally respectful of the environment encourages a totally natural vegetation-crop balance with a low yield per hectare. All the grapes are hand-harvested, with meticulous in-vineyard quality selection. After fermentation in concrete vats with a brief maceration, Ciampoleto matures 10 months in large Slavonian oak ovals. This vintage was bottled in January 2022.

The 2020 vintage began with low rainfall and below-average temperatures, which caused an initial vegetative delay, but recovered in the summer months, bringing harvest times back to normal. The ripening of the grapes was almost perfect both from a phenolic and phytosanitary point of view. The harvest began on August 27th and ended on September 30th. Ciampoleto 2020 shows a bright ruby red color. The aroma is immediately fresh and lively, with evident floral notes of violets and small red fruits. Well-balanced and enjoyable in taste, with the presence of soft and silky tannins. The acid component keeps it alive and persistent until the aftertaste, where we find the initial pleasant olfactory sensations. The name "Ciampoleto" is an ancient term often used to describe those countryside hills in Siena territory, known for their mild climate and prestigious position.

January 2022

Leonardo Berti, Winemaker
Luca Marrone, Chief Winemaker

DENOMINATION

Rosso di Montalcino DOC

COMPOSITION

Sangiovese 100%

ALCOHOL

13,5% vol.

APPEARANCE

Intense ruby red

