



CIAMPOLETO 2021

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 November 2022.

Ciampoleto 2021 shows a good sensory appeal, with pronounced fresh and ripe fruit notes of cherries and plums. Well-balanced, with a distinct initial acid note and full, enfolding tannins. It's a ready and easy to drink wine, soft and yet with good linearity, qualities classic to Sangiovese. 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. Well paired with any meal, perfectly matched with braises and roasts, game, and excellent with medium-aged cheese.

February 2023

Leonardo Berti, Winemaker
Luca Marrone, Chief Winemaker

DENOMINATION

Rosso di Montalcino DOC

COMPOSITION

Sangiovese 100%

ALCOHOL

14% vol.

APPEARANCE

Intense ruby red

