



CIAMPOLETO 2022

ROSSO DI MONTALCINO DOC

Ciampoletto 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, Ciampoletto matures 10 months in large Slavonian oak ovals. This vintage was bottled in October 2023.

Ciampoletto 2022 is the fruit of a year that saw quite variable weather conditions, bringing waves of heat during the summer and heavy rains at harvest.

Well-ripened red berryfruit predominates on the nose, along with floral nuances of sweet violets. On the palate, the alcohol is nicely balanced by a vein of crisp acidity, giving the wine its straightforward, appealing drinkability, underscored by a lengthy, enfolding progression which culminates in a rising, fruit-infused finish. The word *ciampoletto* was applied in the Siena area to cultivated hills favoured for their mild weather and beneficial orientation.

November 2023

Leonardo Berti, Winemaker
Luca Marrone, Chief Winemaker

DENOMINATION

Rosso di Montalcino DOC

COMPOSITION

Sangiovese 100%

ALCOHOL

14% vol.

APPEARANCE

Intense ruby red

