



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
Winemaker: Luca Marrone
Total acreage under vine: 62
Estate founded: 1982
Winery production: 51,000 Bottles
Region: Toscana
Country: Italy

Ciampoletto Rosso di Montalcino 2015

WINE DESCRIPTION

San Giorgio is located in the neighborhood of Poggio di Sotto and share with the latter the same climatic conditions, soil diversity and various altitude locations of the vineyards. Moreover it has very old Sangiovese vines that gives the wines a style very similar to "Poggio di Sotto family".

The name "Ciampoletto" is an old term which often was used to describe those unique Farming hills, located in Siena areas, known for its mild climate and prestigious location, to make them literally special.

ABOUT THE VINEYARD

This wine is produced from averagely 10 -15 years old vineyards, placed between 250 and 400 meters above sea level. The soil is rich with skeleton; there is also a major presence of clay with big portion of tufaceous outcrops. The climate is mild and Mediterranean with nearly constant winds. A viticulture totally based on respectful methods and principles toward the environment allows a spontaneous productive balance with very low yield per hectare, completely harvest by hand and carefully selected. Wine main expression results in fruity fresh aroma and smooth taste.

WINE PRODUCTION

The fermentation takes place in stainless steel tank with gentle and repeated pumping over, allowing long maceration and slow release of the only noble and fully ripe tannins. The ageing is carried on for 12 months in Slavonian Oak Casks and concrete vats. It was bottled up March 7th, 2018.

TASTING NOTES

The vintage 2016's harvest was mostly focused during the last 10 days of September. The regular rainfalls during the entire summer allowed the grape to ripe slowly and gradually which have given the chance to the grape to gain a great aromatic concentration and tasteful aromas. The nose impact enhances typical notes of ripe red fruits such as cherry and prune with sweet spicy aromas. The taste is full, harmonious, well balanced by a surprising freshness and captivating tannins. Easy to enjoy due to his smoothness but at the same time well-marked by the typical Sangiovese acidity.

FOOD PAIRING

Well paired with any type of meal, but it will be perfectly matched with moist braised and roasted red meat, game, excellent with medially aged cheese.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay, limestone, tufo
Training method:	Cordon Spur-pruned
Elevation:	820-1,312 feet
Exposure:	Various
Year vineyard planted:	1979-2014
Average Vine Age:	25 years
Harvest time:	September
First vintage of this wine:	1985
Bottles produced of this wine:	36,000

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	75-86 °F
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	20-35-38 hl

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Age of aging container:	Ten years
Type of oak:	Slavonian & Concrete Vats
Length of aging before bottling:	12 months
Length of bottle aging:	6 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	0.5 g/L
Acidity:	5.3 g/L
Dry extract:	27.7 g/L