



**TOP
SELECTION**
WINES & SPIRITS

CAMPAPERI

BRUNELLO DI MONTALCINO

2014



Grape Varietals

100% Sangiovese grosso

ABV

14.5%

Vinification

Fruit from Campaperi's oldest vineyard. Aged for 36 months in 10HL French oak barrels.

History

Campaperi, which takes its name from a Tuscan mispronunciation of "field of pear trees," was established at the end of the 19th century in Tavernelle, just a few kilometres from Montalcino. Initially, the farm house belonged to the count of Argiano and was farmed as a tenant property by the Ciacci family until 1952, when they were able to purchase the land. The first vines were planted in the late 1960s, and at around the same time Dino Ciacci co-founded the Consorzio del Vino Brunello di Montalcino. In the 1990s, two new vineyards were added to the estate and the operations were handed down to Fabiano, the 4th generation Ciacci. He and his wife Valentina, a trained oenologist, have been managing the 7 hectare property together for over 15 years.

Tasting Notes

Intense shining red colour. Aromas of berries and cherries with some nuances of vanilla and cinnamon. Full, smooth and soft on the palate. Long, aromatic persistence and complex structure. Suggested food pairings: red meat and cheese, chocolate.