



**TOP
SELECTION**
WINES & SPIRITS

CAMPAPERI

ROSSO DI MONTALCINO

2017



Grape Varietals

Sangiovese / Montepulciano
d'Abruzzo

ABV

14%

Vinification

The Rosso Campaperi originates from the Brunello Campaperi. When fermentation is over part of it is separated and let age for a shorter time, about 12 – 15 months, in 30 HL Slavonia wood barrels and then bottled as Red wine.

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

This wine has got a superb structure together with freshness and vividness. It looks bright and vivid, the ruby colour is heterogeneous and its berry scent is deep and intense. It tastes pleasant, dry, smooth and fresh, which lingers in one's mouth.