

Sant'Antimo

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Sant'Antimo

Sant'Antimo, the latest addition to the Ciacci family, made from Syrah, Merlot and Cabernet Sauvignon, is a warm and sensual wine; elegant with the unmistakable character of these grape varieties and, at the same time, the perfect expression of its territory; aged in French barriques for about 1 year, it has an excellent structure and long life.

Grape variety: 50% Syrah , 25% Merlot; 20% Cabernet-Sauvignon, 5% Petit Verdot.

Vineyard age: planted from 1997 to 2001.

Training method: single spurred cordon.

Harvest: selection of the grapes and manual harvesting into small baskets, rapid transfer to the cellar for vinification.

Vinification: soft pressing and destemming, temperature controlled alcoholic fermentation, with frequent pumping over and medium maceration on skins.

Aging: all varieties are aged for about 10 months in small French oaken barriques. After blending the wine is aged in the bottle for 4-6 months.

Rosso di Montalcino

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Rosso di Montalcino

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A traditional, fresh velvety wine, Rosso di Montalcino comes from the Estate's best vineyards, the same that produce Brunello; 100% Sangiovese with persistent, fruity aromas and considerable structure. This is a very versatile wine suitable for average periods of aging.

Grape variety: 100% Sangiovese (Brunello).

Training method: single double spurred cordon.

Harvest: selection of the grapes and manual harvesting into small baskets, rapid transfer to the cellar for vinification.

Vinification: soft pressing and destemming, temperature controlled alcoholic fermentation, with frequent pumping over and medium maceration on skins.

Aging: in Slavonian and French oak barrels with a capacity between 12 and 54 Hl for about 1 years, followed by aging in the bottle for 6-8 months.

Le Due Gemme

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Le Due Gemme

Sant'Antimo, born from Sangiovese grapes, blended with French varieties as Syrah, Cabernet Sauvignon and Merlot. It's a fresh fruity wine, with a good structure but even softness, it blends the warm international style with the typical flavours of our terroir.

Grape variety: 70% Sangiovese, 20% Syrah , 5% Merlot; 5% Cabernet-Sauvignon.

Vineyard age: planted from 1997 to 2001.

Training method: single spurred cordon.

Harvest: selection of the grapes and manual harvesting into small baskets, rapid transfer to the cellar for vinification.

Vinification: soft pressing and destemming, temperature controlled alcoholic fermentation, with frequent pumping over and medium maceration on skins.

Aging: all varieties are aged for about 10 months in small French oaken barriques. After blending the wine is aged in the bottle for 4-6 months.