



CIACCI PICCOLOMINI d'ARAGONA

## Sant'Antimo DOC

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*Ateo*

2006



*The 1989 vintage was a difficult one that fell in between two excellent years, subsequently we created a wine named ATEO, “atheist” as a consequence of our decision not to produce Brunello in less than ideal vintages.*

*This decision coincided with the first harvests from our Cabernet Sauvignon and Merlot vineyards.*

*While it first came into existence as a provocation, Ateo is now an estate classic with a long fermentation and aging performed in small oak barrels.*

**Vineyard:** soil of medium grain with good levels of marl dating to the Eocene period. The altitude of the vineyard varies from 240 to 360 meters above sea level.

**Grape varietal:** Sangiovese 50%, Cabernet Sauvignon 25%, Merlot 25%

**Fermentation and refinement:** Occurs in stainless steel and glass concrete vats; temperature is controlled through the use of cooling plates and jackets.

**Ageing:** Roughly 18 months in French and American barriques and in 20 - 85 hl Slavonian oak barrels.

**Colour:** Intense ruby red.

**Organoleptic characteristics:** The bouquet is intense with vibrant herbal, spicy and fruit-forward notes. Very well structured, full bodied, quite soft and balanced with pronounced tannins. A wine with a great personality and long aftertaste.

**Service:** Serve at 18°C (64,4° F) in large crystal wine glasses. Bottles should be kept in a horizontal position, far from light sources and protected from both extremes and changes in temperature.

**Food pairings:** Appropriate companion to first courses featuring red meat and main dishes of roasted pork and lamb.

**Technical notes:** Bottles are protected against counterfeiting by a hologram on the capsule.