



CIACCI PICCOLOMINI d'ARAGONA

Sant'Antimo DOC

Ateo

2007



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: 2,18 Ha of merlot (5,38 acres) and 1,7 Ha of cabernet sauvignon (4,20 acres) with 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: Cabernet Sauvignon and Merlot (clones established in Tuscany).

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.