



PRODUCER PROFILE

Estate owned by: Tipa Bertarelli Family
Winemaker: Luca Marrone
Total acreage under vine: 62
Estate founded: 1982
Winery production: 25,000 Bottles
Region: Toscana
Country: Italy

San Giorgio Ciampoletto Rosso di Montalcino 2022

WINE DESCRIPTION

The San Giorgio estate vineyards are essentially a continuation of the coveted Poggio di Sotto site in Castelnuovo dell'Abate. As such, the Sangiovese Grosso cultivated here benefits from the same climatic conditions, soils, and exposures as its world-renowned sibling. As part of the Collemassari Group of estates, San Giorgio's vines are now managed and vinified by the same world-class winemaking team of Tuscan icons, Poggio di Sotto and Grattamacco.

The name "Ciampoletto" is an old term which often was used to describe those unique Farming hills, located in Siena areas, known for its mild climate and prestigious location, to make them literally special.

This wine is produced from the younger vines (10 -15 years old) of the estate, situated between 250 and 400 meters above sea level. The soil is rich with calcareous deposits and clay. The climate is mild and Mediterranean with nearly constant winds, creating an ideal environment for minimally invasive viticulture.

The fermentation takes place in stainless steel tanks with gentle and repeated pumping over, allowing a long maceration and slow release of noble and fully ripe tannins. Aging is carried out for 12 months in Slavonian oak casks and concrete vats.

TASTING NOTES

Fragrant and bright on the nose, Ciampoletto Rosso di Montalcino delivers juicy red berries and baking spice on the palate. Supple tannins and vibrant acidity refresh and the lingering finish begs another sip.

FOOD PAIRING

Ideal with Italian first courses, grilled meats and vegetables, or medium aged cheeses.

VINEYARD & PRODUCTION INFO

Soil composition:	Clay, limestone, tufo
Training method:	Cordon Spur-pruned
Elevation:	820-1,312 feet
Exposure:	Various
Year vineyard planted:	1979-2014
Harvest time:	September
First vintage of this wine:	1985
Bottles produced of this wine:	25,000
Average Wine Age:	25 years

WINEMAKING & AGING

Varietal composition:	100% Sangiovese
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	15 days
Fermentation temperature:	75-86 °F
Maceration technique:	Pumpovers
Length of maceration:	15 days
Malolactic fermentation:	Yes
Type of aging container:	Barrels
Size of aging container:	20-35-38 hl
Age of aging container:	Ten years
Type of oak:	Slavonian & Concrete Vats
Length of aging before bottling:	12 months
Length of bottle aging:	6 months
Total SO ₂ :	50 mg/L

ANALYTICAL DATA

Alcohol:	14%
pH level:	3.52
Residual sugar:	0.5 g/L
Acidity:	5.92 g/L
Dry extract:	29.1 g/L