

Tuscan VINEYARD Imports



Tenuta di Sesta - Camponovo IGT Toscana

Imported by: **Carlotta Scotti Pignato - Tuscan Vineyard Imports**
8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065
Carlotta@tuscanvineyardimports.com

Tenuta di Sesta: **Montalcino** **Camponovo** **IGT Toscana**

Tuscan Vineyard Imports is proud to present another prestigious brand, Tenuta di Sesta of Montalcino. Established in 1966 by brothers Giovanni and Felice Ciacci, Tenuta di Sesta is one of only 12 estates included in the founding of the Brunello di Montalcino DOC appellation. Today the winery is run by Giovanni Ciacci with the able assistance of his children, Francesca and Andrea who work as agronomist and export manager respectively. The winery's philosophy remains tied to tradition in the cellar but with innovative and modern vineyard management and clonal selection. The local territory is emphasized in the wines. The wines have a signature feminine style and

freshness. Located on the southern side of the mountain, Tenuta di Sesta is blessed with warm breezes coming from the Maremma coast. It is sheltered by the cold from the mountain located behind the vineyards forming a sort of protective amphitheater. Vineyard elevation varies from 200-400 meters. Grapes are carefully tended in the vineyard and once vinification and malolactic fermentation occurs, the wine is transferred by gravity into large traditional Slavonian oak botti. These range in size with the majority being 20 HL barrels. The traditional wines of Montalcino are produced, Rosso di Montalcino DOC, Brunello di Montalcino DOCG and Brunello di Montalcino Riserva DOCG as well as two IGT Toscana Red blends which are compatible with the terrain.

Website: Tenuta di Sesta

Tenuta di Sesta: Montalcino Camponovo IGT Toscana 2015

Sangiovese 90% Colorino 10%

30,000 bottles

Traditional Tuscan varietals are used in this fun young wine. Wine is fermented and aged in SS to maintain freshness and immediacy. Full of bright candied red fruit, with a hint of sweet spice and licorice on the nose and palate. Tannins are surprisingly light and dusty with a pleasing medium long finish.

2014 - IWC Commended

NOTES: _____

Tuscan VINEYARD Imports



Tenuta di Sesta - Poggio D'Arna IGT Toscana

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Tenuta di Sesta: **Montalcino Poggio** **D'Arna IGT Toscana**

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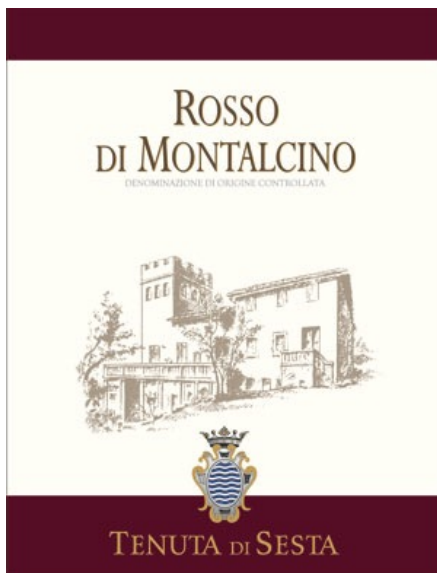
**Tenuta di Sesta: Montalcino
Poggio D'Arna IGT Toscana
2014**

**40% Sangiovese, 30% Merlot,
30% Cabernet Franc
30,000 Bottles**

Wine is aged in French Allier barriques and 15 HL Slavonian oak barrels. Nose and palate are a bit brooding with red and black fruit on the palate which open to hints of coffee and ripe blackberry. Tannins are smooth and the wine has a fresh quality thanks to a high level of minerality.

2013 - 89 WS

NOTES:



Tenuta di Sesta - DOC Rosso di Montalcino

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8305 Office Park Drive - A / Douglasville, Georgia 30134 / 404-386-6065

Tenuta di Sesta: Rosso di Montalcino DOC

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Website: [Tenuta di Sesta](http://www.tenutadisesta.com)

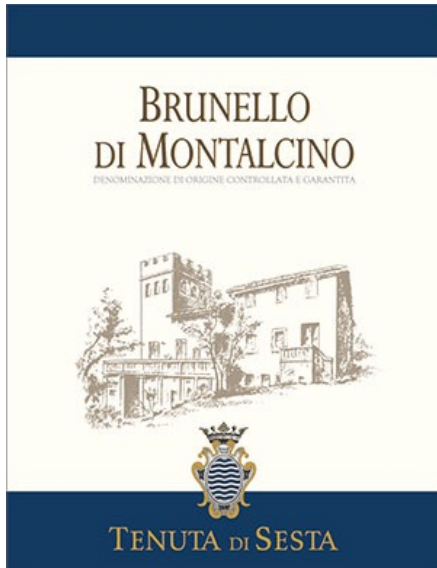
Tenuta di Sesta: DOC Rosso di Montalcino 2015

**100% Sangiovese Grosso
25,000 Bottles**

Aged a minimum of one year in 20 HL Slavonian oak barrels. Complex earthy nose and bright palate with notes of luscious cherry, fresh plums with a hint of violets. Structure is evident but not dominant and tannins are very fine. The finish is pleasing, long and elegant.

**2013 - 89 WS
2012 - 90 WE
2011 - 90 Decante
2015 - 90 WS**

NOTES:



Tenuta di Sesta - DOCG Brunello di Montalcino

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Tenuta di Sesta: Brunello di Montalcino DOCG

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Website: Tenuta di Sesta

**Tenuta di Sesta: DOCG
Brunello di Montalcino 2012**

**100% Sangiovese Grosso
50,000 Bottles**

Aged in traditional Slavonian oak botti for a minimum of 30 months and four mo. in bottle. Stewed red fruit on the nose and palate with hints of violets, leather and cigar ash. Tannins are very silky and sweet on the palate. The style is feminine, elegant and light on its feet without being thin. There is a terrific drinkability and freshness that leaves you wanting more.

2012 - 92 JS

**2011 - 92 JS, 90 WA/RP
90 WS, 90 Decanter, 90 WE**

2010 - 95 JS, 94 WA/RP

2009-Grande Vino, Slow Wine

NOTES: _____

Tuscan VINEYARD Imports



Tenuta di Sesta - DOCG Brunello di Montalcino Riserva

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Tenuta di Sesta: Brunello di Montalcino Riserva DOCG

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**Tenuta di Sesta: DOCG
Brunello di Montalcino
Riserva 2011**

**100% Sangiovese Grosso
2,000 Bottles**

Tenuta di Sesta's Riserva produces only 2,000 bottles in outstanding vintages only. Aged a minimum of 40 months in large Slavonian Oak barrels and an additional six months in bottle. The nose is elegant and complex. The palate is incredibly delicate yet complex. Femininity and grace are trademarks as are the incredibly smooth as silk tannins. The palate is fruity and almost creamy with hints of orange peel mid palate. The finish is long, mineral and very fresh. Tenuta di Sesta produces a rare Brunello is a pleasure to drink upon release but has potential for cellaring.

Website: Tenuta di Sesta

2010 - 98 JS