



## AZIENDA VINICOLA ROCCA DI MONTEGROSSI Toscana Rosso 'Ridolfo' 2016

The Ricasoli-Firidolfi family is synonymous with Chianti Classico, as Baron Bettino Ricasoli in 1872 created the original "formula" for Chianti Classico's blend of grapes. The Rocca di Montegrossi estate is located in a unique micro-zone called Monti in Chianti, part of Gaiole in Chianti. This exceptional, high-altitude plateau with its stony, calcareous soils produces some of the more elegant and harmonious Chianti Classico wines in the appellation; Monti in Chianti is one of the "very best areas" of Chianti Classico, says Antonio Galloni.



**WINERY:** Azienda Viticola Rocca di Montegrossi

**WINEMAKER:** Marco Ricasoli-Firidolfi

**AGRONOMISTS:** Dr. Stefano Dini and Marco Ricasoli-Firidolfi

**CONSULTING ENOLOGIST:** Attilio Pagli

**ESTABLISHED:** 1981

**REGION:** ITALY • Tuscany • Gaiole in Chianti

**APPELLATION:** Toscana Rosso IGT

**BLEND:** 50% Cabernet Sauvignon, 50% Pugnitello

**VINEYARDS:** Estate vineyards are located in Monti in Chianti, a "micro-area" of Gaiole in Chianti. This area, between 1,050 and 1,500 feet in altitude, offers the ideal range for ripening grapes perfectly. Soils combine *alberese* (limestone) and *galestro* (schist) with clay.

**AGE OF VINES:** 20 years, on average

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in upright wooden fermentation tanks. Aged for 25 months in French oak barrels and tonneaux (one- to four-years old), then in bottle for 36 months.

**TASTING IMPRESSIONS:** A bold, structured blend. Cabernet contributes blackberry and prune, with herbal notes; Pugnitello adds sour cherry and pepper. Textured, with fine-grained tannins; balanced acidity and good lift.

**PAIRING SUGGESTIONS:** Beef cheek with juniper; autumn stews; grilled game birds; salami with fennel

**NOTES:** This wine is bottled only in magnum, and hand-numbered



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