



AZIENDA VINICOLA ROCCA DI MONTEGROSSI

Toscana Rosato

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 IGT

BLEND: 100% Sangiovese

VINEYARDS: Estate vineyards are located in Monti in Chianti, a "micro-area" of Gaiole in Chianti. Soils combine *alberese* (limestone) and *galestro* (schist) with clay. Grapes are selected from younger vines in the estate's top vineyard, 'San Marcellino.'

AGE OF VINES: 5-20 years

WINEMAKING: Hand-harvested. Grapes are pressed gently after a 30-minute maceration (*rosé de pressurage*). Fermented on indigenous yeasts at low temperatures in stainless steel tank. Aged on fine lees in tank for three months.

TASTING IMPRESSIONS: Aromas of violets, fresh raspberries, crushed stones. Fresh, medium-bodied and fruity; light tannins.

PAIRING SUGGESTIONS: Grilled fish or chicken; salumi; olive tapenade



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