



# AZIENDA VINICOLA ROCCA DI MONTEGROSSI Toscana Rosso 'Geremia' 2017

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:** 82% Merlot and 18% Cabernet Sauvignon

**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:** 5-20 years

**WINEMAKING:** Hand-harvested. Fermented on indigenous yeasts in upright wooden fermentation tanks. Aged for 24 months in older French oak barrels (55%) and older tonneaux (45%), between 1-4 years old. Aged in bottle for 24 months.

**TASTING IMPRESSIONS:** Supple and lush; cassis, herbs, black/purple fruit

**PAIRING SUGGESTIONS:** Grilled pork with fresh herbs; steak or game meat

**NOTES:** This wine is named after the founder of the family, Geremia Ricasoli, who lived during the seventh century.



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