



ROCCA DI MONTEGROSSI

Chianti Classico 2023

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: Rocca di Montegrossi

WINEMAKER: Marco Ricasoli-Firidolfi

AGRONOMISTS: Dr. Stefano Dini and Dr. Dario Ceccatelli

CONSULTING ENOLOGIST: Attilio Pagli

ESTABLISHED: 1981

REGION: ITALY • Tuscany • Gaiole in Chianti

APPELLATION: Chianti Classico DOCG

BLEND: 92% Sangiovese, 4% Canaiolo and 4% Colorino

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 Sangiovese perfectly. Soils combine alberese (limestone) and galestro (schist) with clay. Wines are thus more elegant, intensely perfumed and darker in color than from other Chianti Classico areas.

AGE OF VINES: 10-25 years

WINEMAKING: Hand-harvested. Fermented on indigenous yeasts in lined cement tanks. Aged for 10 months in lined cement tanks and six months in traditional wooden vats, between 54HL and 56HL (called “tini,” made with French Allier oak).

TASTING IMPRESSIONS: Suave and balanced; tart cherries, light pepper, baking spices

PAIRING SUGGESTIONS: Grilled lamb or steak; porcini risotto



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