



ROCCA DI MONTEGROSSI

Chianti Classico Gran Selezione

Vigneto San Marcellino 2020

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 at Vinous.



WINERY: Azienda Viticola Rocca di Montegrossi

WINEMAKER: Marco Ricasoli-Firidolfi

ESTABLISHED: 1981

REGION: ITALY • Tuscany • Gaiole in Chianti

APPELLATION: Chianti Classico DOCG

BLEND: 88% Sangiovese and 12% 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 Sangiovese perfectly. Soils combine alberese (limestone) and galestro (schist) with clay. This wine is a selection of older vines from a 17-acre vineyard near the Pieve di San Marcellino, an eleventh-century Romanesque church.

AGE OF VINES: 20-50 years

WINEMAKING: Hand-harvested. Sangiovese and Pugnitello fermented separately on indigenous yeasts in upright wooden fermentation tanks. Aged for 32 months; seven months in 56HL oak *tini* (open-top wooden casks), then 25 months in barrique (60%) and tonneaux (40%), 8% of which was new oak, the rest 3-4 years old; then six months in cement tank. Aged in bottle for a minimum of 24 months.

TASTING IMPRESSIONS: Deeply nuanced and elegant; plum, dark cherries, smoke, tobacco

PAIRING SUGGESTIONS: Grilled steak; aged Pecorino; osso buco



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