



AZIENDA VINICOLA ROCCA DI MONTEGROSSI Toscana Rosso 'Ridolfo' 2015

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 24 months in French oak barrels and tonneaux, 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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