



AZIENDA VINICOLA ROCCA DI MONTEGROSSI

Vin Santo del Chianti Classico 2012

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: Vin Santo del Chianti Classico DOC

BLEND: 100% Malvasia Bianca di Toscana

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. Vineyards are in organic conversion.

AGE OF VINES: 5-20 years

WINEMAKING: Hand-harvested. Individual bunches are hung to dry on a series of nets in the estate's cool cellars, to gradually acquire botrytis (*muffa nobile*, or noble rot). Only the healthiest grapes are kept; the rest discarded. After three months, dried grapes are pressed. Juice is fermented on indigenous yeasts in small barrels, each made of cherry, oak and mulberry wood. Aged in barrel for seven years and 10 months; aged further in bottle for 36 months before release. Residual sugar 351 grams/L.

TASTING IMPRESSIONS: Velvety and intense; apricot, dates, toasted almond, coffee

PAIRING SUGGESTIONS: *Panna cotta*; blue cheese; foie gras; or simply on its own. Serve at a cool temperature (54F) in large glasses.



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