



# AZIENDA VINICOLA ROCCA DI MONTEGROSSI Chianti Classico 2016

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:** Chianti Classico DOCG

**BLEND:** 88% Sangiovese, 8% 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 cement tanks. Aged for 12 months in traditional wooden vats, between 54HL and 56HL (called "tine," 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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