

# RISECCOLI

A WINERY IN TUSCANY

## CHIANTI CLASSICO 2009

### PRODUCER

The Romanelli family has been associated with the RISECCOLI estate since the early 1900s. The winery is now owned by Ilaria Romanelli, who with her French husband and their sons, continue to produce fine wines and develop RISECCOLI as one of the most prominent wineries among the smaller producers of the Chianti Classico region.

### VINEYARDS

The 16 hectares of vineyards, spread across two distinctive parcels situated next to the prime viticultural village of Greve in Chianti, are at an average altitude of 350/400 metres above sea level with optimum sun exposure and a broad variation between day- and night-time temperatures. Yields for the Sangiovese are kept at the lowest level (45 to 50 hl/ha) in soils consisting mostly of a mix of galestro and clay-like sediment.

### VINIFICATION

Fermentation for the Sangiovese grapes lasts 12 to 15 days in temperature controlled cement vats with daily remontages. After malolactic fermentation, the wine spends 12 months in vitrified cement vats before being blended. Merlot and Cabernet Sauvignon are vinified separately in temperature controlled stainless steel tanks and racked for 6 months in 225 litre French oak barriques, of which one third are new, before being blended with the Sangiovese.

### PRODUCER'S COMMENTS & TASTING NOTES

RISECCOLI'S Chianti Classico represents the true terroir of the domaine, shown through this predominantly Sangiovese wine. 2009 was a terrific vintage for the vineyards in our cooler growing areas, resulting in this beautifully balanced Chianti Classico.

Intense ruby colour. Pure and fragrant on the nose with hints of red and black currants and sweet spices. Medium-full weight with ripe fruit, fresh acidity, velvety tannins and a lingering finish. Ageing potential: seven to eight years.



## RISECCOLI

*Chianti Classico*  
Denominazione di Origine Controllata e Garantita



Greve in Chianti

### VINTAGE INFORMATION

REGION	Chianti Classico
TYPE	DOCG
VINTAGE	2009
GRAPES	90% Sangiovese 10% Merlot & Cabernet Sauvignon
WINEMAKER	Elisabetta Barbieri
TRAINING	Spur-pruned cordon
BOTTLING	March 2011
CLOSURE	Cork
NO. OF BOTTLES	30,000 (75 cl.)
ALCOHOL	13.5%
TOTAL ACIDITY	4.9 g/l
RESIDUAL SUGAR	2.7 g/l