

RISECCOLI

A WINERY IN TUSCANY

CHIANTI CLASSICO 2010

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.

The 2010 vintage has exceptional Sangiovese fruit character, with distinctive inflections from our terroir and earth tones. It's well-balanced, which makes it drinkable at an early stage, and will be an enjoyable consumer and restaurant vintage.



RISECCOLI

Chianti Classico
Denominazione di Origine Controllata e Garantita



Greve in Chianti

VINTAGE INFORMATION

REGION	<i>Chianti Classico</i>
TYPE	<i>DOCG</i>
VINTAGE	2010
GRAPES	90% Sangiovese 10% Merlot & Cabernet Sauvignon
WINEMAKER	<i>Elisabetta Barbieri</i>
TRAINING	<i>Spur-pruned cordon</i>
BOTTLING	<i>March 2012</i>
CLOSURE	<i>Cork</i>
NO. OF BOTTLES	30,000 (75 cl.)
ALCOHOL	13.5%
TOTAL ACIDITY	4.7 g/l
RESIDUAL SUGAR	1.7 g/l