

RISECCOLI

A WINERY IN TUSCANY

PICCOLO VERDOT 2006

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 one hectare of vineyards planted with the Petit Verdot grape variety is located on our Santo Stefano vineyards, on a south facing slope, at an average altitude of 250 metres above sea level with a broad variation between day- and night-time temperatures. Yields for this wine are kept at 40 hl/ha in soils consisting predominantly of clay.

VINIFICATION

The Petit Verdot grapes were harvested in the third week of October and the must macerates for 20 days in temperature controlled (maximum 30 degrees celsius) stainless steel tanks. During this time we practice delestage and twice a day remontages. The Petit Verdot is then racked in 225 litre French oak barriques, of which half are new, before being bottled.

PRODUCER'S COMMENTS & TASTING NOTES

Piccolo Verdot di RISECCOLI is a rarity for Tuscany in being a 100% varietal. As a variety, the Petit Verdot variety tends to ripen late in the season and is particularly suited to one of the most sun-exposed slopes on the estate. The 2006 vintage was RISECCOLI's first attempt with the bottling of this 100% mono-varietal Petit Verdot.

Very dark ruby-red colour with a complex nose that has layers of violets and pencil shavings. The palate is very fruity, rich and smooth with aromas of ripe berries and plums. Piccolo Verdot is recognised as a great ageing wine and this vintage should be no exception; it will age well over the next 7 to 8 years.



RISECCOLI

Piccolo Verdot



Greve in Chianti

VINTAGE INFORMATION

REGION	<i>Chianti Classico</i>
TYPE	<i>IGT TOSCANA</i>
VINTAGE	2006
GRAPES	<i>100% Petit Verdot</i>
WINEMAKER	<i>Elisabetta Barbieri</i>
TRAINING	<i>Spur-pruned cordon</i>
BOTTLING	<i>April 2009</i>
CLOSURE	<i>Cork</i>
NO. OF BOTTLES	<i>3,000 (75 cl.)</i>
ALCOHOL	<i>13.5%</i>
TOTAL ACIDITY	<i>4.97 g/l</i>
RESIDUAL SUGAR	<i>2.2 g/l</i>