

# RISECCOLI

A WINERY IN TUSCANY

## SÆCULUM DI RISECCOLI 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 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

Sangiovese: fermentation is with specially selected yeasts and maceration is 12 to 15 days in temperature controlled cement vats with remontages twice a day. After malolactic fermentation the Sangiovese is ready for ageing.

Cabernet Sauvignon and Merlot: fermentation is with specially selected yeast, and maceration with remontages over 20 days in temperature controlled (maximum 30 degrees celsius) stainless steel tanks. The wine spends 18 months in French oak (Allier) barriques of first and second remplissage, after which the best barriques are blended, lightly fined and bottled.

### PRODUCER'S COMMENTS & TASTING NOTES

Sæculum (the latin word for "century") was first created in the early 1990's as a celebration for the arrival of the 21st century and the approach of the 100th anniversary of the acquisition of the estate by the Romanelli family.

Opaque, dark intense blackcurrant colour. The palate is weighty and dense and has a complex structure supported by good acidity and tannins. Elegant, balanced fruit and acidity. Ripe, mouth filling, full-bodied and long. Anticipated maturity: 2020.



## RISECCOLI

### Sæculum



Greve in Chianti

### VINTAGE INFORMATION

REGION	Chianti Classico
TYPE	IGT TOSCANA
VINTAGE	2006
GRAPES	40% Sangiovese 40% Cabernet Sauvignon 20% Merlot
WINEMAKER	Elisabetta Barbieri
TRAINING	Spur-pruned cordon
BOTTLING	September 2007
CLOSURE	Cork
NO. OF BOTTLES	3,000 (75 cl.)
ALCOHOL	14.0%
TOTAL ACIDITY	4.81 g/l
RESIDUAL SUGAR	2.71 g/l