



RICASOLI

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CHIANTI DOCG 2016

PRODUCTION AREA

Chianti

GROWING SEASON

The Autumn and Winter were very mild only reaching below-freezing temperatures for part of January with about 17 inches of rain during the season. Springtime temperatures were average for May and early June with little humidity. These weather conditions diminished the fruit set causing a thinning effect in the clusters which is good for the Sangiovese. Two hail storms at the end of May also led to loss of flowers, thus reducing per-plant growth. Summer was hot and dry but, by the end of July and into mid-August rains gave some relief to the plants helping them during the period of veraison. Harvest began in early September with mid-to-high daytime temperatures dropping to lows between 50°F - 59°F during the nights which helped to favor the accumulation of phenolic compounds.

TASTING NOTES

Brilliant ruby red with lovely, fragrant hints of violet and cherry complemented by menthol, this wine is fresh and well-balanced on the palate with a pleasant lingering finish.

GRAPE VARIETY

Sangiovese and other complementary grape varieties.

AGING

Aged in stainless steel.

