



RICASOLI

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Rocca Guicciarda Chianti Classico Riserva DOCG 2015

GROWING SEASON

The growing season of 2014/2015 was quite regular without extreme events. Winter was mild with temperatures at freezing only during the end of December and for parts January and February. Although a little cold at the beginning, Spring also showed average temperatures followed by a warm May and June which favored a perfect flowering and veraison. Rainfall was not excessive at only about six inches. Summer began early with high temperatures by the end of June recorded at peaks between 93°F and 95°F. July was also particularly warm with peaks at around 104°F. Rainfall was scarce at approximately four inches, but ample water supplies during the Winter and Spring months prevented drought stress. September and October showed perfect weather conditions with significant day-to-night temperature ranges favoring the accumulation of color and polyphenols in the grapes.

TASTING NOTES

Intense ruby red in color with slight garnet reflections. Notes of ripe red fruit; scents of cherry; and hints of delicate balsam and vanilla on the nose. The palate is voluminous with great structure and the elegant tannins are complemented by a pleasant acidity giving this wine a long and enveloping finish.

GRAPE VARIETY

90% Sangiovese, 5% Cabernet Sauvignon, 5% Merlot

WINEMAKING NOTES

Fermentation in stainless steel tanks at controlled temperatures between 75.2°F and 80.6°F with approximately 2 weeks of contact with the skins

AGING

21 months in tonneaux followed by 3 to 6 months in the bottle.