



RICASOLI

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Chianti DOCG 2017

GROWING SEASON

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm with a late frost in April, followed by drought and extreme heat that lasted for more than two months – all factors that scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided. Instead, the grapevines were left “untidy”, only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

TASTING NOTES

Bright ruby red with fragrance of rose and red fruit with gentle tannins and lingering finish.

GRAPE VARIETIES

85% Sangiovese and 15% complementary grape varieties

AGING

In stainless steel.