



# RICASOLI

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## **ROCCA GUICCIARDA 2012 CHIANTI CLASSICO DOCG RISERVA**

In years past, Rocca Guicciarda was one of the Baroni Ricasoli's most important estates. Today, it is the name of the estate's Chianti Classico Riserva, a traditional wine full of aromas and sensations through an austere character and complex, balanced drinkability. the aromas and sensations of the territory.

### **PRODUCTION AREA**

Chianti Classico

### **GROWING SEASON**

Mild autumn with little rainfall. Heavy snowfall in February with cold temperatures for several days. The spring was mild with average temperatures between 15 and 18°C; a little rainfall concentrated in the month of April allowed normal budbreak and good flowering. The summer came early with high temperatures and a total absence of rain from mid June to the end of August. In early September abundant rainfall refresh the ground and the air allowing the vines to resume the ripening process and complete it in the best possible way.

The 2012 vintage turned out to be of good quality, with peaks of excellence in both the Merlot and the Sangiovese, and this shows just how suited this area is to quality viticulture in difficult vintages too.

### **TASTING NOTES**

Brilliant ruby red.

Elegant texture and rich savours are the main characteristic of this vintage.

Sangiovese aromas predominate on the nose with scents of red fruit and sweet violets highlighted by delicate toasted hints.

Fresh, fragrant and savoury attack, fine structure with persistent finish recalling cinnamon and jam.

### **GRAPE VARIETY**

Sangiovese min 80%, Merlot and Cabernet S.

### **FERMENTATION TEMPERATURE**

24-27°C

Maceration period: 12/16 days.

### **AGEING**

15 months in barriques and tonneaux.

