



RICASOLI

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ROCCA GUICCIARDA 2013 CHIANTI CLASSICO DOCG RISERVA

In years past, Rocca Guicciarda was one of the Barons Ricasoli most important estates. Complex wine with a traditional style which reveals the constant search for quality at Barone Ricasoli company.

PRODUCTION AREA

Chianti Classico

GROWING SEASON

The 2012 autumn and the 2012-2013 winters were among the rainiest of the last few years. The real spring began on April 10th when it stopped raining and there was a sudden change in temperature with extremely high average day temperatures.

Summer had begun with wet soils but the high temperatures and the sunshine accounted for homogeneous bunches. The year was shaped in September: summerlike temperatures during the day falling at night (with a 15°C difference between night and day) that allowed a perfect technological and polyphenolic ripeness.

The harvest started with Merlot from September 4th to September 24th. The Sangiovese was harvested from September 27th to October 10th. The Cabernet Sauvignon was the last to be picked. To sum up, a quality harvest with healthy, perfectly ripe grapes. The 2013 Merlot is fresh and pours a ruby red color with violet reflections. Sangiovese offers deep color and a remarkable structure, Cabernet an impenetrable color with a surprising aromatic framework.

TASTING NOTES

Intense ruby red in colour with intense notes of red fruits and floral hints of "mammola" violets. On the palate, the wine is slightly soft with well-balanced acidity and tannins components. Persistent, harmonious and elegant touch.

GRAPE VARIETY

Sangiovese 90%, Merlot 5%, Canaiolo 5%.

FERMENTATION TEMPERATURE

24-27°C

Maceration period: 12/16 days.

AGEING

15 months in tonneaux and big casks. A bottle ageing of three to six months follows afterwards.

