



# RICASOLI

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## **ROCCA GUICCIARDA 2018**

**SANGIOVESE 90%, MERLOT 5%, CANAIOLO 5%**

## **CHIANTI CLASSICO DOCG RISERVA**

### **VINEYARD**

Rocca Guicciarda was in the past one of the most important feudal estates belonging to the Ricasoli family. Complex and harmonious wine in the traditional style, with an unmistakable label.

### **GROWING SEASON**

Overall, we can state that 2018 was a complex harvest due to the climate trends, which tended to be more humid than average in the past, but with excellent summer temperatures and a very dry period in the months of September and October. Thanks to good underground water supplies, the plants never suffered water stress and ripened regularly.

The quality of the grapes was of a very high standard, which leads us to hope for a high quality wine.

### **WINEMAKING**

Fermentation and maceration in stainless steel tanks at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

