

RISECCOLI

A WINERY IN TUSCANY

CHIANTI CLASSICO RISERVA 2007

PRODUCER

The Romanelli family has been associated with the RISECCOLI estate since the early 1900s. The winery is now owned by Ilaria Romanelli, who with her French husband and their sons, continue to produce fine wines and develop RISECCOLI as one of the most prominent wineries among the smaller producers of the Chianti Classico region.

VINEYARDS

The 16 hectares of vineyards, spread across two distinctive parcels situated next to the prime viticultural village of Greve in Chianti, are at an average altitude of 350/400 metres above sea level with optimum sun exposure and a broad variation between day- and night-time temperatures. Yields for the Sangiovese are kept at the lowest level (45 to 50 hl/ha) in soils consisting mostly of a mix of galestro and clay-like sediment.

VINIFICATION

Fermentation for the Sangiovese is with specially selected yeasts and 12/15 days maceration in temperature controlled cement vats with remontages twice a day. After malolactic fermentation the wine spends 12 months in 225 litres French (Allier) oak barriques before being blended. Cabernet Sauvignon and Merlot are vinified separately, maceration lasts for 20 days in temperature controlled (maximum 30 degrees) stainless steel vats. The Cabernet Sauvignon and the Merlot are then racked in French oak barriques of which half are new, before being assembled with the Sangiovese.

PRODUCER'S COMMENTS & TASTING NOTES

This Riserva shows great complexity using selected fruit from the best parcels. Intense nose of black cherries and brambles with spicy vanilla aromas. Balanced, rich fruit texture. Full-bodied. Very soft tannins. Ageing potential: 10 to 12 years.



RISECCOLI

Chianti Classico
Denominazione di Origine Controllata e Garantita

Riserva



Greve in Chianti

VINTAGE INFORMATION

REGION	<i>Chianti Classico</i>
TYPE	DOCG – RISERVA
VINTAGE	2007
GRAPES	85% Sangiovese 10% Cabernet Sauvignon 5% Merlot
WINEMAKER	<i>Elisabetta Barbieri</i>
TRAINING	<i>Spur-pruned cordon</i>
BOTTLING	<i>May 2010</i>
CLOSURE	Cork
NO. OF BOTTLES	10,000 (75 cl.)
ALCOHOL	14.0%
TOTAL ACIDITY	5.66 g/l
RESIDUAL SUGAR	.2 g/l