



# RISECCOLI

A WINERY IN TUSCANY

## TENUTA RISECCOLI & THE ROMANELLI FAMILY

The Romanelli family has been associated with the RISECCOLI estate since the early 1900s when the estate was acquired by Romano Romanelli. Prof. Romanelli was the third in a line of renowned Florentine artists and sculptors. While mainly known as an artist and member of the prestigious Florence Academy of Arts, Prof. Romanelli also had a keen interest in agriculture and winemaking.

Tenuta RISECCOLI is now owned by his daughter Ilaria Romanelli. She continues her father's work and, helped by her French husband and their sons, has succeeded in turning RISECCOLI into one of the most prominent small-scale family-owned wineries of the Chianti Classico region.

The 16 hectares of vineyards are mostly planted with Sangiovese and are spread across two distinctive areas situated near the prime viticultural village of Greve in Chianti.

Planted at an approximate altitude of 350 to 400 metres above sea level with optimum sun exposure and a broad variation between day- and night-time temperatures, the average age of the Sangiovese vines stock is 15 years old. Yields for the Sangiovese are kept at the lowest level (40 to 45 hl/ha) in well drained soils consisting essentially of galestro and clay sediment.

These natural factors combine to make very distinct terroir characteristics, resulting in the complex and fine wines of RISECCOLI.

*We practice viticulture and wine-making in the most eco-friendly manner with care and respect to our soil, the vineyards and our environment.*

## OUR PHILOSOPHY

Due to varying climate conditions, we view each new vintage as an opportunity to express the intrinsic qualities of RISECCOLI's terroir.

We practice viticulture and winemaking in the most eco-friendly manner with care and respect to our soil, the vineyards and our environment and are constantly striving to produce wines showing intensity of fruit as well as precision, balance, elegance and finesse.

We take a very personal and artisanal approach to wine-making and always enjoy sharing our passion with those who take an interest in our wines.

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## WINES

We produce five red wines and a Vin Santo.



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Produced using younger Sangiovese vines sourced from across the RISECCOLI estate vineyards, with a small percentage of Merlot and Cabernet Sauvignon. Designed for early drinking.

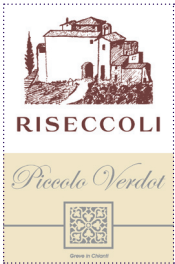
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Represents the true terroir of the domaine, shown through this predominantly Sangiovese wine.

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For Tuscany, this is a rarity in being a 100% Petit Verdot varietal. The first vintage (2006) was released in 2009.

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Shows more complexity using selected fruit from the best parcels and having been partially aged in one-to two-year-old barriques.

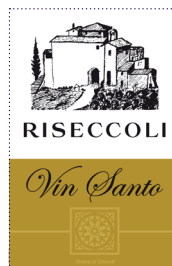
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A Super-Tuscan blend of Sangiovese, Cabernet Sauvignon and Merlot. It is produced from our best fruit and only from our best vintages. International in style, it has been crafted by our œnologist to compare favourably with other more famous and expensive Super-Tuscans.

& MFHBOU CBMBODFE GSVJU BOE



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An unfortified sweet wine particular to Tuscany. It is made in the most traditional ways from a blend of Trebbiano, Malvasia and Sangiovese grapes. The production is limited as we only bottle the best vintages.

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