

RISECCOLI

A WINERY IN TUSCANY

RINASCITA 2008

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 husband, Arnaud Faure, 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 Sangiovese grapes used in the Rinascita come mostly from the Santo Stefano vineyard, a parcel of land (southwest of Greve) planted in 2000-2001 at an average altitude of 350 meters above sea-level and consisting predominantly of galestro and clay-like sediment.

VINIFICATION

Fermentation occurs in temperature-controlled (maximum 30 degrees Celsius) stainless steel tanks with approximately 12 days maceration and with remontages taking place twice a day. The wine is kept in cement vats before blending with Merlot and a little Cabernet Sauvignon.

PRODUCER'S COMMENTS & TASTING NOTES

Rinascita, which is the Italian word for "rebirth" and also a play on the Italian word for Renaissance (the period during which Tuscany excelled through its artistic development), is made from the younger vines of Sangiovese on the estate, with Merlot and a small addition of Cabernet Sauvignon.

This wine has attractive fruit. It is soft and graceful and designed for early drinking.



VINTAGE INFORMATION

REGION	<i>Chianti Classico</i>
TYPE	<i>IGT TOSCANA</i>
VINTAGE	<i>2008</i>
GRAPES	<i>80% Sangiovese 20% Merlot & Cabernet Sauvignon</i>
WINEMAKER	<i>Elisabetta Barbieri</i>
TRAINING	<i>Spur-pruned cordon</i>
BOTTLING	<i>September 2010</i>
CLOSURE	<i>Synthetic cork</i>
NO. OF BOTTLES	<i>50,000 (75 cl.)</i>
ALCOHOL	<i>13.35%</i>
TOTAL ACIDITY	<i>4.96 g/l</i>
RESIDUAL SUGAR	<i>2.23 g/l</i>