

# RISECCOLI

A WINERY IN TUSCANY

## VIN SANTO DEL CHIANTI CLASSICO 2003

### 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 one hectare of vineyards planted with the white grape varieties used in RISECCOLI's Vin Santo (Trebbiano and Malvasia) are at an altitude of 450 metres above sea level with a southwest exposure. Yields are 60 to 70 quintals of grapes per hectare in primarily sandstone soil.

### VINIFICATION

This wine is made in the most traditional way from a blend of Trebbiano, Malvasia and Sangiovese. The grape clusters are hand-picked. They are then laid-out and hung-up to dry in our special purpose and naturally-ventilated house, until January of the following year. The grapes are then pressed and undergo fermentation in 225 litres French oak barriques (of 4th remplissage). After the first fermentation, the barriques are sealed and placed in our vinsantaia until bottling.

### PRODUCER'S COMMENTS & TASTING NOTES

An unfortified sweet wine which is particular to central Tuscany. It has a deep amber colour and a complex nose of peaches, apricots and tropical fruit as well as honey and roasted nuts. It is full-bodied, with a chewy texture and very long finish. Cellaring: more than 20 years in the best vintages.



## RISECCOLI

### Vin Santo



Greve in Chianti

### VINTAGE INFORMATION

REGION	Chianti Classico
TYPE	DOC
VINTAGE	2003
GRAPES	50% Malvasia 40% Trebbiano 10% Sangiovese
WINEMAKER	Elisabetta Barbieri
TRAINING	Guyot Toscano
BOTTLING	May 2010
CLOSURE	Cork
NO. OF BOTTLES	2,000 (375cl.)
ALCOHOL	15.24%
TOTAL ACIDITY	7.54 g/l
RESIDUAL SUGAR	108.10 g/l