

Ridolfi

Brunello di Montalcino Riserva DOCG

100% Sangiovese

Tasting Notes:

An intense and persistent bouquet defined by notes of violet, wild berries, and nuances of vanilla and cherry jam. Aromas of tobacco and aromatic wood are also present. Elegant, decisive, rich, and velvety with dry, silky tannins on the long finish.

This Riserva is produced only in the finest vintages and is aged an additional year. While approachable upon release, this will age gracefully over the next 15 years with proper cellaring. Decant before serving with roast leg of lamb or Tuscan-style grilled steak.

Vineyards:

Region: Montalcino, Tuscany, Italy
Size: 8 hectares
Training Method: Spurred cordon
Planting Density: 5,000 vines/hectare
Soil Composition: Volcanic in origin, with limestone, schist, & crumbly marl or *galestro*
Elevation: 300- 350 meters
Exposure: Southwestern

Winemaking:

Harvest: Extremely selective hand-harvest in early October in only the finest vintages
Fermentation: Fruit is pressed then fermented in stainless steel tanks for 35- 40 days during which time full malolactic fermentation occurs.

Aging:

30 months predominantly in large Slavonian oak barrels or *botte*, while a small percentage ages in small French oak barrels or *barrique*. Blended then bottle aged an additional 18 months.

Technical Data:

Alcohol: 14.5%
Residual Sugar: < 1.0% grams/liter



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OF THE YEAR
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