

Ridolfi

Rosso di Montalcino DOC

100% Sangiovese

Tasting Notes:

Aromas of cherry, spice, and cured meat gently envelope the palate. There's a savory note that recalls of marinade herbs and seasonings. Drinkable now or over the next 3- 5 years.

Serve with roast pheasant, squab with truffles, and other fowl, or alongside aged cheeses like pecorino.

Vineyards:

Region: Montalcino, Tuscany, Italy
Size: 7 hectares
Training Method: Spurred cordon
Planting Density: 5,000 vines/hectare
Soil Composition: Volcanic in origin, with limestone & schist
Elevation: 300- 350 meters
Exposure: Southwestern

Winemaking:

Harvest: Hand-harvested during the first week of October
Fermentation: Fruit is pressed then fermented in stainless steel tanks for 30 days during which time full malolactic fermentation occurs.

Aging:

12 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 3 months.

Technical Data:

Alcohol: 14.0%
Residual Sugar: < 1.0% grams/liter



IMPORTER
OF THE YEAR
2014

WINE ENTHUSIAST
WINE STAR
AWARDS

OPICI WINES
25 De BOER DRIVE GLEN ROCK, NJ
201.689.3256
WWW.OPICIWINES.COM



FACT SHEET