

Ricudda Riserva Chianti Classico D.O.C.G.



Technical Data

Height of vineyards: 350 m a.s.l.

Exposure of vineyards: South

Type of soil: loose-textured, reach in stones and sands of galestro

Production area: 1,5 hectares

Vines per hectare: 6100

Blend: Sangiovese

Production:

Grapes per hectare: 50 quintals

Yield in wine: 70%

Bottles per year: 8000

Our wine is produced with grapes from organic viticulture and is clarified without the use of products of animal origin.



Vinification: The grapes are harvested by hand, then the fermentation takes place at controlled temperature to save primary aromas; after 8-10 days all the sugars are converted into alcohol. To extract the color and the aromas, the peels that raise to the surface are moist with the must/wine. The maceration of the peels on the wine continues for 15-20 days, then the free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation on fine lees for 20 days, to make the wine softer on the palate.



Aging: The wine ages in barriques (225lt) for 24 months. During this period the aromatic profile is defined and the wine acquires softness by polymerization of the polyphenols. Follows the refinement in the bottle for at least 6 months, before being released for consumption.



Visual analysis:
Intense ruby red, tending to garnet with aging.



Olfactory analysis:
Intense, persistent and complex bouquet, with notes of red and black berry fruits and a spiciness of black pepper conferred by the oak.



Gustatory analysis:
Well structured, rounded, complex, persistent. Notes of berries and spices, especially black pepper and leader.



Advices: Serve at a temperature of 18 °C, in ballon, taking care to uncork the bottle 2 hours before. To be combined with grilled meats, steak, furred and feathered game and aged cheeses.