



“IL RITROVO” 2008 I.G.T. Toscana

Blend: 70% Cabernet Sauvignon and 30% Merlot

1° fermentation period and maceration of the skins: 14 days in stainless steel vats

Ageing: 14 months in 225 litres French oak barrels

N° of bottles produced: 750ml – 2180, 1500ml – 184
375ml – 2012, 3000ml – 2

Alcohol: 13,35%

Colour: very intense impenetrable dark ruby;

Bouquet: impressive olfactory sensation, with an impact of fruit, in with you sense prunes and blackberries, followed by senses of spices like liquorice and graphite;

Taste: complex and elegant, full and harmonious, with long lasting persistence on the palate.



“SANGIOVESE” 2008 I.G.T. Toscana

Blend: 98% Sangiovese and 2% Ancellotta

1° fermentation period and maceration of the skins: 11 days in stainless steel vats

Ageing: 11 months in 225 litres French oak barrels

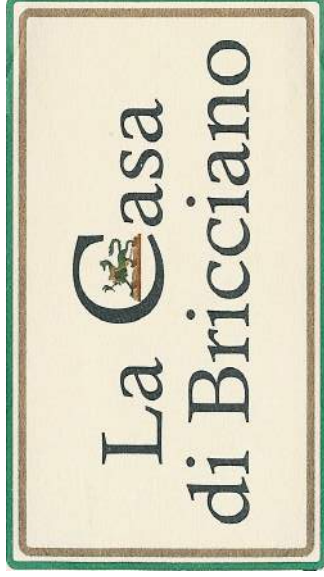
N° of bottles produced: 750ml – 980, 1500ml – 105
375ml – 624, 3000ml – 2

Alcohol: 13,50%

Colour: profound intense ruby;

Bouquet: full and varied, with a note of red berries (cherries, raspberries and redcurrants) and with a light sense of spices (vanilla and liquorice);

Taste: full and austere, with excellent structure, with textured velvety tannins and consistency. Excellent persistence on the palate.



GENERAL INFORMATION

Viticulturist : Peter R.D. de Pentheny O’Kelly

Area of production : Gaiole in Chianti, Tuscany

Altitude : 550 m / 1800 ft

Exposure : South Topography : Hilly

Soil : Shallow, with lots of shale

Viticulture : certified organic from 2009

Harvest : Mid October

Bottled : July 2010

Oenologist : VITTORIO FIORE

PRODUCT OF ITALY

From the 2012 Guides **VERONELLI**

DUEMILAVINI
(Italian Sommelier Association)



★★★ 90



★★ 89



★★ 88



★★ 87



“CHIANTI CLASSICO” 2008 D.O.C.G.

Blend: 80% Sangiovese, 20% Merlot, Cabernet Sauvignon

1° fermentation period and maceration of the skins: 10 days in stainless steel vats

Ageing: 3 months in 225 litres French oak barrels

N° of bottles produced: 750ml – 2056

Alcohol: 13,30%

Colour: red ruby with a light note of garnet;

Bouquet: fine, elegant, intense. Note of red berries and spices of which you can distinguish cinnamon, nutmeg and finished leather;

Taste: soft, harmonious and warm. Excellent persistence.



“CHIANTI CLASSICO RISERVA” 2008 D.O.C.G.

Blend: 86% Sangiovese, 14% Merlot, Cabernet Sauvignon

1° fermentation period and maceration of the skins: 11 days in stainless steel vats

Ageing: 11 months in 225 litres French oak barrels

N° of bottles produced: 750ml – 838, 1500ml – 91
3000ml – 2

Alcohol: 13,56%

Colour: shining intense ruby red;

Bouquet: very expressive and immediate. You can sense little black berries, wild forest berries and spices (liquorice, cinnamon, cocoa and worked leather);

Taste: soft and mellow with a strong structure, with velvety and elegant tannins. Excellent persistence.

