



“IL RITROVO” 2006 I.G.T. Toscana

Blend: 70% Cabernet Sauvignon and 30% Merlot

1° fermentation period and maceration of the skins: 18 days in stainless steel vats

Ageing: 16 months in 225 litres French oak barrels

N° of bottles produced: 750ml - 3366 & 1500 ml - 45

Alcohol: 13,70 %



Colour: very intense dark ruby;

Bouquet: rich and complex, with notes of ripe black berries (blackberry, blueberry and blackcurrant) and spices such as liquorice, cocoa and cinnamon;

Taste: Powerful complete structure. Mingled tannins well inserted in the complex taste. Excellent persistence.

“SANGIOVESE” 2006 I.G.T. Toscana

Blend: 98% Sangiovese and 2% Ancellotta

1° fermentation period and maceration of the skins: 18 days in stainless steel vats

Ageing: 16 months in 225 litres French oak barrels

N° of bottles produced: 750ml - 1605 & 1500 ml - 42

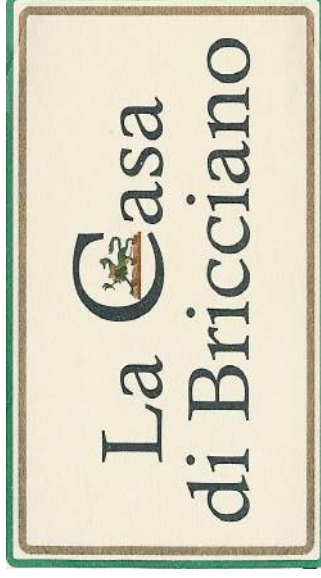
Alcohol: 13,75 %



Colour: a shining intense ruby;

Bouquet: fine and elegant, with notes of different black berries (blueberry and blackberry) and spices (cinnamon and liquorice)

Taste: full, well-structured, harmonious, long and pleasant persistence.



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 2008
 Oenologist : VITTORIO FIORE

PRODUCT OF ITALY

From the Guides

DUEMILAVINI

Veronelli

IWC

“IL RITROVO”
2006



★★★ 92



“SANGIOVESE”
2006



★★ 90



“CHIANTI CLASSICO
RISERVA” 2006



★★ 90

“CHIANTI CLASSICO”
2006



★★ 88



“CHIANTI CLASSICO” 2006 D.O.C.G.

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

1° fermentation period and maceration of the skins: 16 days in stainless steel vats

Ageing: 6 months in 225 litres French oak barrels

N° of bottles produced: 750ml - 1909

Alcohol: 13,55 %



Colour: lively ruby colour;

Bouquet: intense red berries (raspberry, strawberry, cherry and mature plum);

Taste: delicate, harmonious, good structure and persistence.

“CHIANTI CLASSICO RISERVA” 2006 D.O.C.G.

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

1° fermentation period and maceration of the skins: 16 days in stainless steel vats

Ageing: 14 months in 225 litres French oak barrels

N° of bottles produced: 750ml - 1030 & 1500 ml - 42

Alcohol: 13,70 %



Colour: intense ruby with light nuances of garnet;

Bouquet: Amply complex, in which you find other than the pleasant sent of fruit, notes of spices (vanilla, liquorice, cocoa and sweet pipe tobacco);

Taste: full, well-structured, with well-textured tannins, and a velvety sensation. Long and persistence on the palate.

