



“IL RITROVO” 2007 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: 16 months in 225 litres French oak barrels

N° of bottles produced: 750ml – 2604 , 1500 ml – 220 & 375 ml – 880

Alcohol: 14,20%

Colour: profound and impenetrabile dark ruby;

Bouquet: rich and complexed, with notes of ripe black berries (blackberry and blueberry) and spices (liquorice and cinnamon);

Taste: rich and structured. Tannins well integrated into complexed taste. Excellent persistence.



“SANGIOVESE” 2007 I.G.T. Toscana

Blend: 98% Sangiovese and 2% Ancellotta

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

Ageing: 14 months in 225 litres French oak barrels

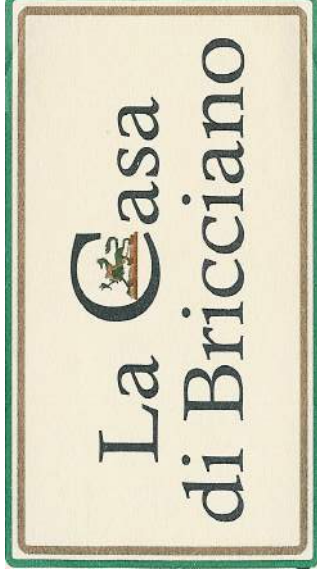
N° of bottles produced: 750ml – 1134, 1500 ml – 91 & 375ml – 364

Alcohol: 14,55%

Colour: intense, bright ruby;

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

Taste: full, well-structured, harmonious, long and pleasant 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 2009

Oenologist : VITTORIO FIORE

PRODUCT OF ITALY

From the Guides

DUEMILAVINI

Veronelli

IWC

(Italian Sommelier Association)

“IL RITROVO” 2007



★★★

“SANGIOVESE” 2007



★★

“CHIANTI CLASSICO RISERVA” 2007



★★88

“CHIANTI CLASSICO” 2007



★★86



“CHIANTI CLASSICO” 2007 D.O.C.G.

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

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

Ageing: 3 months in 225 litres French oak barrels

N° of bottles produced: 750ml – 2044

Alcohol: 13,50%

Colour: lively ruby;

Bouquet: fine with a rich note of flowers and fruit, in particular violets and cherries;

Taste: full bodied, with delicate and soft tannins.



“CHIANTI CLASSICO RISERVA” 2007 D.O.C.G.

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

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

Ageing: 11 months in 225 litres French oak barrels

N° of bottles produced: 750ml – 898 & 1500 ml – 70

Alcohol: 14,45%

Colour: intense ruby with light nuances of garnet;

Bouquet: full and varied, with a note of red berries, spices (liquorice, cinnamon and tobacco) and a light sense of worked leather;

Taste: full, harmonious with a well presented tannic texture, but with a velvety sensation. Long and persistence on the palate.

