



“IL RITROVO” 2009 I.G.T. Toscana
Organic wine with sulphites

Blend: 50% Cabernet Sauvignon and 50% Merlot
1° fermentation period and maceration of the skins: 14 days
in stainless steel vats

Ageing: 14 months in 225 litres French oak barrels
3039 litres produced in 2009

Alcohol: 13,10%
Sulphite: <100mg/l

Colour: very intense impenetrable dark ruby;

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

Taste: complex and elegant, strong structure, austere and
harmonious with long lasting persistence on the palate.



“SANGIOVESE” 2009 I.G.T. Toscana
Organic wine with sulphites

Blend: 98% Sangiovese and 2% Ancellotta

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

Ageing: 11 months in 225 litres French oak barrels
1185 litres produced in 2009

Alcohol: 13%
Sulphite: <100mg/l

Colour: profound intense ruby;

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

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



Organic Farm

GENERAL INFORMATION

Viticulturist and winemaker: 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

Harvest : Mid October

Bottled : Chianti Classico July 2010, the other 3

wines July 2011

Oenologist : VITTORIO FIORE

PRODUCT OF ITALY

From the 2013 Guides **VERONELLI**
(Italian Sommelier Association)

“IL RITROVO” 2009 **★★★ 91**

“SANGIOVESE” 2009 **★★ 89**

“CHIANTI CLASSICO
RISERVA” 2009 **★★★ 89**

“CHIANTI CLASSICO”
2009 **★★★ 86**



“CHIANTI CLASSICO” 2009 D.O.C.G.
Organic wine with sulphites

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
2085 litres produced in 2009

Alcohol: 12,82%
Sulphite: <100mg/l

Colour: profound intense ruby;

Bouquet: fine, elegant, and full, with notes of red berries and
spices in which you can distinguish cinnamon and worked
leather;

Taste: structured but gentle, harmonious and warm.
Excellent persistence.



“CHIANTI CLASSICO RISERVA”
2009 D.O.C.G.
Organic wine with sulphites

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
2650 litres produced in 2009

Alcohol: 13,25%
Sulphite: <100mg/l

Colour: shining intense ruby red;

Bouquet: very expressive and complex, with a sense of little
black berries, wild forest berries and spices (liquorice,
cinnamon, cocoa and worked leather);

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

