



“IL RITROVO” 2011 I.G.T. Toscana *Organic wine with sulphites*

Blend: **70% Cabernet Sauvignon and 30% Merlot**

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

Ageing: **18 months in 225 litres French oak barrels**

1590 litres produced in 2011

Alcohol: **13,56%**
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” 2011 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: **16 months in 225 litres French oak barrels**

1173 litres produced in 2011

Alcohol: **13,19%**
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 : **September 2013**
Oenologist : **VITTORIO FIORE**

PRODUCT OF ITALY

From the 2015 Guides

BIBENDA
(Italian Sommelier Association)

VERONELLI

“IL RITROVO” 2011			★★ 89
“SANGIOVESE” 2011			★★ 89
“CHIANTI CLASSICO RISERVA” 2011			★★ 89
“CHIANTI CLASSICO” 2011			★★ 88



“CHIANTI CLASSICO” 2011 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: **5 months in 225 litres French oak barrels**

1800 litres produced in 2011

Alcohol: **13,19%**
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” 2011 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**

799,5 litres produced in 2011

Alcohol: **13,24%**
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.**