



BARONE
RICASOLI

**ROCCA GUICCIARDA
CHIANTI CLASSICO DOCG
RISERVA**

In years past, **Rocca Guicciarda** was one of the Baroni Ricasoli's most important estates. Today, it is the name of the estate's Chianti Classico Riserva, a traditional wine full of aromas and sensations through an austere character and complex, balanced drinkability. the aromas and sensations of the territory.

PRODUCTION AREA
Chianti Classico



2009

bottle size
LT 0,75

Blend
Sangiovese min 80%, Merlot and Cabernet S.

Fermentation temperature
24-27°C
Maceration period: 12/16 days.

Ageing
15 months in barriques and tonneaux.

Tasting notes
Deep ruby red.
On the nose you immediately have roasted coffee and spice aromas in harmony with subtle hints of black cherry and strawberry.
As it opens the bouquet intensifies.
In the mouth you are delighted with the return of the aromas and will taste a broad spectrum of tannins and minerals.

After a mild winter, spring set off with quite rigid temperatures but they gradually rose as the season wore on with peaks over 30°C at the end of May. The heavy spring and winter rains created a good water reserve allowing the plants to regularly carry out all of their growth phases. Despite the strong heat which had characterized the months of July and August, the mid-September rains and the lower temperatures, permitted the phenol ripening to be end. The grapes, arrived at the winery, were healthy, perfectly ripe and with a good concentration of sugar content. Based on the preliminary tests, there are all the signs for a great vintage committed to elegance.