



Ricordo

CHIANTI RISERVA D.O.C.G.

Ricordo represents our past and the memory of our tradition, fundamental values for our family. Produced exclusively from the best vintages, it is the result of a careful selection of the best Sangiovese grapes. After an initial maturation in stainless steel tanks it completes its aging in French oak barrels for a total of at least 2 years (as indicated by specifications established for production to make use of the term of Riserva) before being put on the market. It is an energizing and refined wine with great evolutionary power.



Ruby red colour with garnet reflections. Spicy nose with slightly toasted notes with scents of underbrush. Warm on the palate with soft tannins, velvety presentation, Ricordo has good structure and a long finish. It is a wine of great complexity, harmonious and elegant.

MIXED VARIETIES: Selection of the best Sangiovese grapes at 90% and complementary grapes in variable percentages according to the year.

VINEYARDS LOCATION: Midsized hill 150-200 mt above sea level

SOIL: Medium textured with layers of loam, volcanic tuff and clay.

TRAINING SYSTEM: Spurred Cordon, Simple Guyot

DENSITY OF PLANTING: 4.700 vines per hectare in new plantings - 3.000 vines per hectare in old plantings

MICROCLIMATE: Optimum microclimate conditions with significant differences in temperature between day and night, ideal for the development and maintenance of coloring and aromatic substances.

WINE PRODUCTION: Maximum of 50 Hl/Ha

HARVEST: By hand with bunches of grapes selected on the basis of ripeness. Different varieties are harvested separately.

WINE-MAKING AND MATURATION: Only selected grapes produced in the best vintages are intended for the production of "Riserva". Fermentation at controlled temperature (27°C) in medium capacity tanks (120 Hl) and long maceration for 16-20 days with frequent pumping over and déléstage (rack and return). After the malolactic fermentation in steel, the wine is refined in French oak barrels and completes its ripening for about 6 months in the bottle. It is marketed at least two years after the harvest according to specification.

SERVING TEMPERATURE: 18-20°C

FOOD PAIRING: Grilled red meat, roast lamb, fresh pecorino.

