



#### Mixed Varieties

Selection of the best Sangiovese grapes at minimum 90%, and possible additions of 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

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

Not over than 50 hl/ha



#### Harvest

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



#### Wine Making and Maturations

Only selected grapes produced in the best vintages are intended for the production of "Riserva". Fermentation occurs under controlled temperature in stainless steel vats 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 at least 6 months in the bottle. It is marketed at least two years after the harvest according to the procedural guideline.



#### Tasting Notes

Ruby red colour with garnet reflections. Spicy on the 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.



#### Recommended Serving Temperature

18-20°C



#### Food Pairing

Grilled red meat, roast lamb, fresh pecorino.

