



# RICASOLI

1 1 4 1

---

## **ROCCA GUICCIARDA 2017 CHIANTI CLASSICO DOCG RISERVA**

Rocca Guicciarda was in the past one of the most important feudal estates belonging to the Ricasoli family. Complex and harmonious wine in the traditional style, with an unmistakable label.

### **PRODUCTION AREA**

Chianti Classico

### **GROWING SEASON**

This was an atypical year, perhaps unlike any ever registered. Winter was fairly mild and warm. The frost that arrived on 18?20 April, the drought, the extreme heat that lasted for more than two months, all scorched the earth and the grapevines. For this reason, the leaf removal typically carried out before grape harvest was avoided; instead, the grapevines were left "untidy", only slightly trimmed, to protect the fruit from the rays of the sun. At the end of August and the first ten days of September, rains came and the temperatures dropped drastically, all the way to the seasonal average.

### **TASTING NOTES**

Intense ruby red color. On the nose aromas of cherries, apricot with oaky notes. Excellent entry on the palate, well-balanced structure. Persistent and fragrant finish.

### **GRAPE VARIETY**

Sangiovese 90%, Merlot 5%, Canaiolo 5%

### **FERMENTATION TEMPERATURE**

Fermentation and maceration in stainless steel tanks at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with 14-16 days of skin contact.

### **AGEING**

18 months in tonneaus and large casks with 3 to 6 months in the bottle.

