



Ridolfi

R
Brunello di Montalcino DOCG

REGION

Tuscany

VARIETY

Sangiovese



Grape: 100% Sangiovese

Appellation: Brunello di Montalcino DOCG

Vine training: Permanent cordon (cordone speronato)

Vineyards: North- East side of Montalcino Hill, 300 mt above sea level, medium texture soils rich in clay, marine fossils and, in the highest part, sandstone.

Sustainability: Vineyard cultivated following the organic agriculture principles.

Harvest: Between the end of September and the beginning of October hand-picked in boxes.

Wine aging: 24 months in large-format Slavonian casks, 8 months in bottle.

Alcohol: 14%

The grapes "R" Brunello di Montalcino from Podere Chiavai are grown using organic farming practices in the historic northeastern zone of the appellation where winemakers enjoy ideal conditions for producing world-class wines. Winemaker Gianni Maccari, one of

TASTING NOTES

Bright ruby red in color, this wine offers well-defined aromas of blackberry, cherry, violet, spices, and a final balsamic note. On the palate, the wine is elegant, rich, and well-balanced, with savory tannins and a lingering finish.

FOOD PAIRINGS

Red meat cooked rare, game, hard aged sheep and cow's milk cheeses.