

# ETHICAWINES

earth, heart, hands.



## Ridolfi

Mercatale  
Brunello di Montalcino DOCG

### REGION

Toscana

### VARIETY

100% Sangiovese



**RIDOLFI**  
MONTALCINO

Winemaking Harvest: Hand-harvested in early October.

Fermentation: Fruit is pressed then fermented in stainless steel tanks for 35- 40 days during which time full malolactic fermentation occurs.

Aging: 40 months in large Slavonian oak barrels or botte, then bottle aged an additional 12 months in bottle.

Tasting Notes Very nicely balanced Brunello. A little smoke on the front palate, and then it's all textbook. Licorice, brambly black fruit, tart cherry. Nice acidity at the finish.