**Ridolfi**

Mercatale
Brunello di Montalcino DOCG

**REGION**
Toscana – Montalcino

**VARIETY**
100% Sangiovese

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.