



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.