



Ricasoli

Rocca Guicciarda
Chianti Classico Riserva DOCG



REGION

Toscana

VARIETY

Sangiovese 90%, Merlot 5%, Canaiolo 5%

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.

Fermentation: 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.

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.