

Ridolfi

Italy - Tuscany - Montalcino (SI)



RIDOLFI

MONTALCINO

Ownership/Founders Giuseppe Valter Peretti / Mauro Ridolfi

Start of Activity 1989

Vitiviniculture Traditional (in organic conversion)

Hectares 21

Bottles produced 120.000

BRUNELLO DI MONTALCINO DONNA REBECCA

100% Sangiovese

Production area: North - East slope of the hill of Montalcino at an altitude of 300 mt.

Terrain: terreni di medio impasto ricco di argille, fossili marini e nella parte più alta alberese

Harvest: manual

Vinification: Whole-grain in specific small barrels from Tonnellerie Baron, with temperature control. Fermentation and maceration lasting 90 days at a controlled temperature of 26°C. Performing 8 daily batonnages by barrel rotation according to precise Burgundian processing scheme

Refinement: 30 months in Tonnellerie Baron barrel, including vinification

Color: rosso rubino intenso

Fragrance: Intense and persistent, rich with fruity notes, ripe black cherry and berries, fading to spicy and balsamic notes

Flavor: Harmonious, elegant and velvety. with backbone and character, dense and balanced tannins that are never aggressive. Fresh persistence that envelops the entire palate

Alcoholic Grade: 14.5% vol.



Ridolfi is located in "Mercatali," named after the great annual market held here between the fifth and sixth centuries, and stands on a hillside, 300 meters above sea level, close to the Brunello Road that connects it to Siena. The winery was renovated in its entirety in 2014, respecting the original configuration of the hamlet of Mercatale. All vineyards are planted in the north-eastern side of Montalcino: part of the vineyard, with an average age of 15 years and more, is trained with the spurred cordon system, whereas the vineyards planted after 2013 are trained with the simple Guyot system. During the vegetative cycle three "green" harvests are planned and the bunches of the last one are used to produce a Brut Rosé. Professional and specialized skills, innovative winemaking and bottling techniques are a complement to the experience of the "old" and artisan hands, improving the results. All according to one rule: respect Ridolfi's essential value. Deus ex machina of this rising star in the Montalcino panorama is Gianni Maccari who, after a past among the best Montalcino companies, is now at the helm of Ridolfi. To him, Valter Peretti, owner of the estate and lover of Tuscany and good wines, has entrusted the present and the future of this Tuscan jewel.