

# Ridolfi

Italy - Tuscany - Montalcino (SI)



## BRUNELLO DI MONTALCINO RISERVA MERCATALE

**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:** Fermentation and maceration lasting 50 to 60 days at a controlled temperature of 26°C, in steel tanks, with frequent pumping over and delestage

**Refinement:** 45 months in large 25-35 hl Slavonian oak barrels. Bottle aging: minimum 12 months

**Color:** rosso granato brillante

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

**Flavor:** Harmonious and elegant, with backbone and character, with dense, balanced tannins that are never aggressive

**Alcoholic Grade:** 14% vol



# RIDOLFI

MONTALCINO



**Ownership/Founders** Giuseppe Valter Peretti / Mauro Ridolfi

**Start of Activity** 1989

**Vitiviniculture** Traditional (in organic conversion)

**Hectares** 21

**Bottles produced** 120.000

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.