

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

FIERO IGT TUSCANY

60% Merlot, 40% Sangiovese

Production area: Sangiovese: northeastern slope of the Montalcino hill at an altitude of 300 mt; Merlot: Chianti area, Larciano estate

Terrain: Sangiovese: terreni di medio impasto ricco di argille, fossili marini e nella parte più alta alberese; Merlot: terreni di medio impasto ricchi di calcare

Harvest: manual

Vinification: the grapes are harvested separately and fermented separately, harvested by hand in boxes. The grapes after destemming are fermented in stainless steel vats. Maceration lasting about 40 to 50 days

Refinement: Sangiovese: 12 Months large Slavonian and French oak barrels (32-35 HL). Merlot: 12 months in small 300L French oak barrels

Color: deep ruby red

Fragrance: Fragrant on the nose with predominant fruit, blackberry and raspberry aromas with hints of red rose and black pepper spice

Flavor: elegant, smooth and well balanced with a lively streak of freshness to balance the whole. Excellent persistence

Alcoholic Grade: 14% 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.