

Ridolfi

Italy - Tuscany - Montalcino (SI)



GRAPPA DI BRUNELLO RISERVA
42,0°

100% Brunello di Montalcino pomace

Production area: In the NANNONI artisanal distillery, just a few kilometers from the Ridolfi Estate.

Refinement: Aged 30 months in barriques used for Brunello

Alcoholic Grade: 42% 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.