

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

ROSÉ SPARKLING WINE

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: Soft pressing, the must is conditioned at a temperature of + 10°C. Fermentation in stainless steel containers at a controlled temperature of + 16° to + 20° C

Refinement: Secondary fermentation in 50-hl autoclave. Yeast contact for 6 months

Color: brilliant rosé with fine perlage

Fragrance: pleasant and fragrant, of wild strawberries, violets, cherries and small berries

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

Alcoholic Grade: 12% 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.