

2008 “RI.VA.LE.” CHIANTI

AGRICOLA FONTANELLE
TUSCANY



THE WINE:

90% Sangiovese / 10% Canaiolo Nero. The harvest is done by hand in late September through October 10th. Fruit is grown without pesticides. Maceration on the skins for about twenty days and aging in small oak barrels for 24 months. The name “RiVaLe” is a combination of the three brothers who run the farm (Ricardo, Valerio and Leonardo).

THE ESTATE:

Agricola Fontanelle is a 55 acre farm owned by the Rosati Family. They produce Sangiovese based wines as well as make a world-class extra virgin olive oil and raise a native breed of pig called the Sieneze Cinta.

Winemaker: Ricardo Rosati

~Tasting Notes~

Color: Deep black garnet.

Aromas: Perfumed juicy black cherry and raspberry with savory spices and earth. Hints of iris flowers.

Flavors & Texture: Black cherry mingle with a woody spice. Dry tannins give way to hints of black pepper and dusted berries. Great, fresh acidity.

Food Pairing: Perfect for homemade pizza night, yum!

~ Drink now through 2016 ~