

2008 “RI.VA.LE” CHIANTI RISERVA

AGRICOLA FONTANELLE
TUSCANY



THE WINE:

90% Sangiovese / 10% Canaiolo Nero harvested from the oldest vines on the Fontanelle estate. The harvest is done by hand in late September through October 10th. Fruit is grown without pesticides. The grapes are gently pressed and aged for 24 months in Allier French Oak barrels. Extended maceration brings out a more intense color and style than most Chianti Riservas.

The name “Ri.Va.Le” 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 Sienese Cinta.

Winemaker: Ricardo Rosati

TASTING NOTES:

Color: Deep purple with ruby hues.

Aromas: Intense black cherry and violet flowers with background toasted vanilla spice. Hints of leather and olive notes.

Flavors: Classic Sangiovese black cherry and tobacco with clay and earthy notes. Sweet fruit up front with some coffee flavors give way to smooth berry fruit and rounded, dry tannins. Fantastic depth and complexity with 6 more years of cellaring potential.

Food Pairing: [Rigatoni all' Amatriciana](#)

~ DRINK NOW THROUGH 2020 ~