

# 2010 “RI.VA.LE.” CHIANTI

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AGRICOLA FONTANELLE  
TUSCANY



## THE WINE:

90% Sangiovese / 10% Canaiolo Nero. The harvest is done by hand in late September through October 10<sup>th</sup>. 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 garnet with ruby flashes.

**Aromas:** Perfumed and juicy black cherry with cedary spices and earth – a combination of fruit and rustic tones.

**Flavors & Texture.** Black cherry mingles 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 2018 ~