

2011 "RI.VA.LE." CHIANTI

AGRICOLA FONTANELLE, TUSCANY



THE WINE:

90% Sangiovese / 10% Canaiolo Nero. The harvest is done by hand between October 2nd and the 11th. 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 Sienese Cinta.

Winemaker: Ricardo Rosati

TASTING NOTES:

Color: dark ruby with a brick-red hue

Aromas: juicy black cherry with violet floral notes and cedar-like spices.

Flavor & Texture: The ripe black cherry and woody spices mix with hints of tobacco and toasted oak. Classic Sangiovese acidity and dry tannins with a silky texture.

Food Pairing: perfect for homemade pizza night, yum!

-DRINK NOW THROUGH 2020-