

# 2011 RI.VA.LE. CHIANTI RISERVA

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## AGRICOLA FONTANELLE, TUSCANY, ITALY



### 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:

A small, family-run farm in the hills west of Chianciano. The three Rosati brothers, Riccardo, Leonardo and Valerio produce Sangiovese-based red wines, world class extra virgin olive oil and meats made from a native breed of pigs called Cinta. All grapes are organically grown with an emphasis on low-yielding methods of agriculture. A visit to the Rosati farm is a truly authentic taste of Tuscan life!

### TASTING NOTES:

**Color:** dark ruby

**Aromas:** sweet black cherry and dried violet flowers with a creamy, toasted vanilla oak nuance

**Flavor & Texture:** black cherry and blueberry fruit mingle with subtle Tuscan earth tones, hints of leather and cedar

**Food Pairing:** rigatoni all'Amatriciana

-DRINK NOW THROUGH 2026-