

2012 RI.VA.LE. CHIANTI

AGRICOLA FONTANELLE, TUSCANY, ITALY



THE WINE:

90% Sangiovese / 10% Canaiolo Nero. The harvest is done by hand between October 2nd and the 11th. Fruit is grown organically 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: burnt sienna with purple core

Aromas: cherry and balsam wood with subtle hints of leather

Flavor & Texture: black cherry and dried flowers lead to whispers of olive and toast

Food Pairing: perfect companion to gourmet pizza

-DRINK NOW THROUGH 2022-