

2012 RI.VA.LE. CHIANTI RISERVA

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 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: purple - ruby

Aromas: sweet black cherry, pipe tobacco and dried violet flowers with hints of bourbon barrel

Flavor & Texture: black cherry and ripe berry fruit mingle with Tuscan earth tones, hints of leather and wood resin

Food Pairing: rigatoni all'amatriciana

-DRINK NOW THROUGH 2027-