

2013 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 Ri.Va.Le. 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: rich ruby red

Aromas: cherries and dried flowers mingle with cedar and salty earth

Flavor & Texture: sweet red currants and cherry are framed with tobacco and hints of olive

Food Pairing: gourmet thin crust pizza

-DRINK NOW THROUGH 2023-