

# 2015 RI.VA.LE. CHIANTI

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## AGRICOLA FONTANELLE, TUSCANY, ITALY



### THE WINE:

90% Sangiovese / 10% Canaiolo Nero. The harvest was done by hand between October 1st and the 11th. The fruit is grown organically without pesticides. Maceration on the skins for about twenty days and aging in small French 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. The three Rosati brothers manage the winery and vineyard with the time honoured traditions of the family. Winemaker: Ricardo Rosati.

### TASTING NOTES:

**Color:** ruby red

**Aromas:** black cherries and violet flowers mingle with balsamic notes.

**Flavor & Texture:** sweet currants and cherry are framed with hints of olives and earthy tobacco nuance.

**Food Pairing:** gourmet thin crust pizza with Prosciutto and fresh Mozzarella.