

Ricudda Chianti Classico Gran Selezione

Fattoria Ricudda

Italy - Toscana - Chianti Classico DCG

Sangiovese with great structure, intensity and complexity. Intense aromas of toasted oak, ripe red fruits, accompanied by spices and balsamic notes.



Specifications	
Appellation	Chianti Classico DCG
Wine Type	Red
Varietals	100% sangiovese
Age of Vines	Average 10 years
Agricultural Practices	Organic
Certifications	Q Certificazione Biologica
Soil type	loose-textured, reach in stones and sands of galestro
Vinification	Our wine is produced with grapes from organic viticulture and is clarified without the use of products of animal origin. Aged 24 months in Oak barrels from forrests in the center of France.
Production	90 (9-liter cases)
Pairings	Grilled meat, Game meat (hair and feather), stewed and roasted. Aged cheeses with hard dough like pecorino.

Codes, Weights and Measures	
UPC	7 84585 03249 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03249 2
Case Weight	40
Cases/Pallet	56
Layers/Pallet	14
ABV	14.50%
SRP	\$ 55.99 USD 750mL Bottle

