

Ricudda Chianti Classico Riserva

Fattoria Ricudda

Italy - Toscana - Chianti Classico DOCG

Deep ruby red color.
The wine shows an intense and persistent bouquet, with notes of berries and spices such as licorice and black pepper. Well-harmonized hints of oak.
In the mouth, it is well structured and balanced, complex, persistent with notes of red fruits and spices such as black pepper and licorice.

Specifications	
Appellation	Chianti Classico DOCG
Varietals	100% Sangiovese
Agricultural Practices	Organic
Certifications	Q Certificazione Biologica
Soil type	medium clayey, stony, with sands of galestro and alberese
Vinification	The grapes are harvested by hand, selecting the perfect ripening bunches. The fermentation takes place in stainless steel vats, at controlled temperature to save primary aromas; after 8-10 days all the sugars are converted into alcohol. To extract the color and the aromas, the skins that raise to the surface are moist with the must/wine. The maceration of the skins continues for 15-20 days, then the free run wine is separated from the marc, which is pressed. Follows the ML fermentation on fine lees for 20 days, to make the wine softer on the palate. The wine ages in small Tuscan oak barrels for 24 months. The wine is then aged for 6 months in the bottle before release.
Production	667 (9-liter cases)
Pairings	grilled red meats, steak, game of hair and feather, stewed and roasted, aged cheeses hard like pecorino.



Codes, Weights and Measures	
UPC	7 84585 02893 1
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02893 8
Case Weight	40
Cases/Pallet	60
Layers/Pallet	15
SRP	\$ 35 USD 750mL Bottle

Reviews and News
2019 Ricudda Chianti Classico Riserva - 93 PTS - JS
2017 Ricudda Chianti Classico Riserva - 93 PTS - JS
2017 Ricudda Chianti Classico Riserva - 92 PTS - WE