

Ricudda Chianti Classico

Fattoria Ricudda

Italy - Toscana - Chianti Classico DOCG

Intense ruby red color with purple tints.
On the nose, the wine shows some intense notes of red fruits, especially cherry and slight hints of oak.
In the mouth, it has a good structure, great softness and it is pleasant to drink.
Predominant notes of red fruits, with slight spiciness.

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, then 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 10-15 days, then the free run wine is separated from the marc, which is pressed. Follows the malolactic fermentation on fine lees for 20 days, to make the wine softer on the palate. The wine ages in cement tanks and in small Tuscan oak barrels, for 12 months. The wine is then aged in bottles for 3 months.
Production	1,333 (9-liter cases)
Pairings	first courses with game, grilled meats, fresh and aged cheeses such as pecorino.



Codes, Weights and Measures	
UPC	7 84585 02892 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02892 1
Case Weight	40
Cases/Pallet	60
Layers/Pallet	15
ABV	14%
SRP	\$ 23.95 USD 750mL Bottle

Reviews and News

2020 Ricudda Chianti Classico - 93 PTS - JS

2019 Ricudda Chianti Classico - 91 PTS - TP

2018 Ricudda Chianti Classico - 92 PTS - JS