



WINERY	Tenimenti Ricci
WINE	Brunello di Montalcino DOCG Riserva
REGION	Toscana
VARIETAL	100% Sangiovese grosso
LOCATION OF VINEYARDS	Sant'Angelo in Colle
ORIENTATION	South, South-West
ALTITUDE	320 meters above sea level
TYPE OF PLANTING	Traditional
SOIL	Mixture and stones
VINIFICATION	Grapes picked from the bunch and pressed softly, malolactic fermentation carried out in barriques.
AGING	30 months in barrique and 6 months in oak barrels. After bottling, the wine rests for a minimum of 8 months in bottle.
ALCOHOL CONTENT	15%
OENOLOGIST	Gabriella Tani

TASTING NOTES

A plump and juicy Brunello with bold, fresh fruit and loads of aromatic intensity. Cherry, plum and blackberry are backed by evolved tones of leather, spice and cola. Shows delicate details of wild berry and almond paste on the close. Smooth and velvety.

ABOUT THE WINERY

The "Tenimenti Ricci" Estate located in Sant'Angelo is one of the older and more traditional rural establishments in this area of Brunello production. Ferruccio Ricci and his sister Ida, who manage the estate, are deeply rooted in family traditions and Montalcinese wine making, with a modern and youthful approach. The cellar has been recently restored and equipped with temperature conditioning rooms. There, the wine is made, aged in barrels made of Slovenian oak and then bottled. The vineyards cover about 12 hectares concentrating on the Sangiovese grape, planted in a privileged position on the land.

www.tenimentiricci.it