



RIPA DELLE MORE

IGT TOSCANA

Classification: IGT TOSCANA

Production Area: Castello Vicchiomaggio, Greve in Chianti

Grape Varieties: Sangiovese, Cabernet Sauvignon & Merlot

Vinyard Information:

Heavy soil with 30% clay. Altitude 255-265 m above sea level.

Single Guyot pruning with 5,600 vines per hectare.

Yields: 52 hl of wine per ha

Vinification & Maturation:

Vinification: Stainless steel vats of 50 hl. About 16 days of skin contact.

Maturation: Two years in new French barriques, coming from 2 different suppliers. 7 months in bottle before leaving our cellar.

Description: Ripa delle More was created in 1980 as an innovation, breaking the rules of the time. Then it changed year after year to become a blend of traditional Sangiovese (50%) with international Cabernet Sauvignon and Merlot. It is a very complex and expressive modern wine with Tuscan roots.

Tasting Notes: Impenetrable ruby red colour. Mainly herbal and fruity, reminiscent of mint, blackcurrant and blueberry. It adds layers of dark chocolate, vanilla and juniper. Taste is full and enveloping with great class. Tannins are extremely polished and melted. It has a very long finish of blueberry with a hint of spice.

Food Pairings: Main courses of stewed or braised meat.

