

James
Suckling
91 PTS
2017

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TASTING NOTES

Ribaldoni has a fairly dense ruby red color. Intense fruity notes stand out on the nose, complementing it with a light and delicate hint of toasted wood and spices. The mouthfeel is enveloping, the sip is fresh, vibrant, savory, with soft and velvety tannins. The finish is long and persistent.

Villa Rosa

Ribaldoni Chianti Classico

COUNTRY ABV
Italy 14.5%

REGION VARIETALS
Tuscany 100% Sangiovese

APPELLATION
DOCG Chianti
Classico

WINERY

Villa Rosa has some of the richest heritage in Castellina in Chianti and its vineyards resonate the essence of Chianti Classico. The Cecchi Family purchased the property from the Lucherini Bandini Family who had carefully tended the land for almost 70 years. The families shared a great friend who linked them together: the renowned and formidable wine taster, Giulio Gambelli. For Giulio, Villa Rosa was the best vineyards in Castellina in Chianti Classico for growing Sangiovese. As Giulio used to say: "A Villa Rosa il Sangiovese ci nasce bene!" – (At Villa Rosa, the Sangiovese grows well!). The property is managed with the sole objective of producing a Gran Selezione wine, which is the most prestigious designation in Chianti Classico and is meant to be a pure expression of Sangiovese.

CULTIVATION

Calcareous clay soils with alberese limestone and marl shale. Density of 4,800 vines/ha and spurred cordon pruning.

VINIFICATION

Traditional fermentation on the skins in stainless steel tanks at 25-28°C for 15 days.

AGING

Aged 12 months in Tonneaux and a minimum 6 months in bottle.