

Villa Rosa

COUNTRY
Italy

REGION
Tuscany

APPELLATION
Chianti Classico DOCG



Ribaldoni Chianti Classico 2018

VARIETALS

Sangiovese

VINEYARD PHILOSOPHY

Sustainable

ALTITUDE		SOIL TYPE	
300 Meters		Heterogeneous, combining Alberese rock with schistous galestro.	
YIELD	DENSITY	CULTIVATION	
6 Tons	4,800 Vines per Hectare	Spurred Cordon	

CLIMATE

A mild, rainy winter followed by a cool, dry April slowed growth. May to June had favorable conditions for flowering. Hot summer with late rains allowed balanced ripening. September to October ensured healthy, ripe grapes.

HARVEST PERIOD

September.

VINIFICATION

Steel tanks.

AGING

12 months in tonneaux.

NO. OF BOTTLES PRODUCED

13,000

ANALYTICAL DATA

ABV
14.5%

TASTING & PAIRINGS

Appearance: Ruby red.

Nose: Fresh red fruit with a delicate hint of lavender.

Palate: Soft and complex, with vibrant tannins and fresh notes.

Long, persistent finish with subtle spice and toast notes.

Pairings: Meat, cheese, and vegetables.

Serving Temperature: 61-65°F



Jeb Dunnuck
91PTS

James Suckling
90PTS

AVAILABLE FORMATS

750 ml



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