

Tenimenti Ricci

*Brunello di Montalcino DOCG*



Location of Vineyards: Sant'Angelo in Colle

Vinification: Temperature-controlled fermentation for 10 to 12 days.

Aging: For 2 years in large barrels and bariques and then a minimum of 4 months in bottle.

Grape varieties : 100% Sangiovese

Altitude : 300m ASL

Exposure : South

Soil : Marl

Alcohol : 13.5%

**Tasting notes :**

Ruby red in color with slight garnet hues. Intense, soft, and spicy on the nose. Great tannic structure in the mouth. Well-balanced and elegant on the palate with a long finish. Pairs well with roasts, grilled meats, game, and aged cheeses.

**Press Notes**

**The Wine Advocate**

2017	92 points
2015	94 points

**AG Vinous**

2016	90 points
2015	92 points

**Wine Enthusiast**

2016	94 points
2015	93 points

