

Tenimenti Ricci

Rosso Toscana IGT 'Ricciolo'



Vineyard location: Sant'Angelo in Colle

Vinification: Harvest is done by hand towards the end of September to early October. Temperature-controlled fermentation for approx 15 days.

Aging: 8 months in stainless steel

Grape varieties : 80% Sangiovese, 20% Syrah

Altitude : 180m - 400m ASL

Exposure : North-South

Soil : Marl

Alcohol : 14%

Tasting notes :

All the grapes for this wine are sourced from Montalcino vineyards, thus making this wine a true value. Deep ruby red, Ricciolo displays rich fruit aromas with a hint of spice. Dry and full-bodied backed by pleasant tannins and a long finish. Best enjoyed with roasts, grilled meat, game, salami and practically all of the dishes of traditional Tuscan cuisine.

Press Notes

James Suckling

2018

92 points

