

Tenimenti Ricci

Rosso Toscana IGT 'Ricciolo'

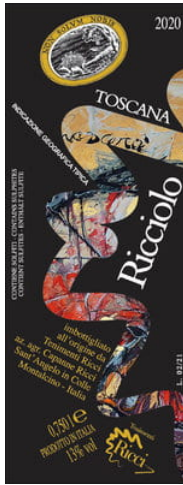
Vineyard location: Sant'Angelo in Colle
Vinification: Harvest is done by hand towards the end of September to early October. Temperature-controlled fermentation for approx 15 days.
Aging: 8 months in stainless steel

Grape varieties 80% Sangiovese, 20% Syrah

Altitude 180m - 400m ASL

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.

Banville
Wine Merchants

www.banvillewine.com

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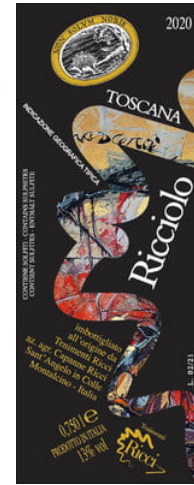
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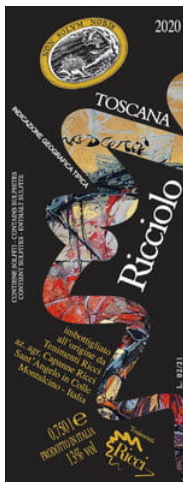
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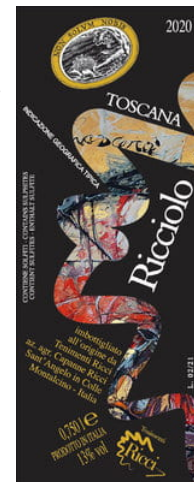
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