

"IL RITROVO" 2011 I.G.T. Toscana

Organic wine with sulphites

Blend: 70% Cabernet Sauvignon and 30% Merlot

1° fermentation period and maceration of the skins: **14 days**

in stainless steel vats

Ageing: 18 months in 225 litres French oak barrels

1590 litres produced in 2011

Alcohol: 13.56% Sulphite: <100mg/l

Colour: very intense impenetrable dark ruby;

Bouquet: impressive olfactory sensation, with an impact of fruit, in which you sense prunes and blackberries, followed by

spices like liquorice, cocoa and graphite;

Taste: complex and elegant, strong structure, austere and harmonious with long lasting persistence on the palate.

"SANGIOVESE" 2011 I.G.T. Toscana

Organic wine with sulphites

Blend: 98% Sangiovese and 2% Ancellotta

1° fermentation period and maceration of the skins: **14 days**

in stainless steel vats

Ageing: 16 months in 225 litres French oak barrels

1173 litres produced in 2011

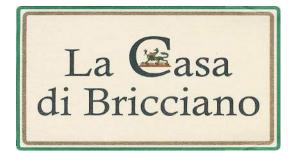
Alcohol: 13,19% Sulphite: <100mg/l

Colour: profound intense ruby;

Bouquet: full and complex, with a note of red berries (cherries and raspberries) and a light sense of spices (vanilla

and liquorice):

Taste: full and austere, with excellent structure, textured velvety tannins and consistency. Excellent persistence on the palate.



Organic Farm

GENERAL INFORMATION

Viticulturist and winemaker: Peter R.D. de Pentheny O'Kelly

Area of production: Gaiole in Chianti, Tuscany

Altitude: 550 m / 1800 ft

Exposure : **South** Topography : **Hilly**

Soil: Shallow, with lots of shale Viticulture : certified organic

Harvest: Mid October Bottled: September 2013

Oenologist: VITTORIO FIORE

PRODUCT OF ITALY

BIBENDA VERONELLI From the 2015 Guides "IL RITROVO" 2011

"SANGIOVESE" 2011

"CHIANTI CLASSICO RISERVA" 2011

"CHIANTI CLASSICO" 2011







"CHIANTI CLASSICO" 2011 p.o.c.g.

Organic wine with sulphites

Blend: 80% Sangiovese, 20% Merlot, Cabernet Sauvignon

1° fermentation period and maceration of the skins: **14 days** in stainless steel vats

Ageing: 5 months in 225 litres French oak barrels

1800 litres produced in 2011

Alcohol: 13,19% Sulphite: <100mg/l

Colour: profound intense ruby;

Bouquet: fine, elegant, and full, with notes of red berries and spices in which you can ditinguish cinnamon and worked leather:

Taste: structured but gentle, harmonious and warm. **Excellent persistence.**

"CHIANTI CLASSICO RISERVA" 2011 p.o.c.g.

Organic wine with sulphites

Blend: 86% Sangiovese, 14% Merlot, Cabernet Sauvignon

1° fermentation period and maceration of the skins: **14 days** in stainless steel vats

Ageing: 11 months in 225 litres French oak barrels

799,5 litres produced in 2011

Alcohol: 13, 24% Sulphite: <100mg/l

Colour: shining intense ruby red;

Bouquet: very expressive and complex, with a sense of little black berries, wild forest berries and spices (liquorice,

cinnamon, cocoa and worked leather);

Taste: strong structure, with velvety and elegant tannins.

Excellent persistence.