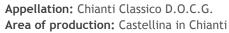
VILLA ROSA





Vintage: 2016

Number of bottles: 13.000

Altitude: 300 metri s.l.m.

Soil Composition: Villa Rosa is situated between the hills of Castellina in Chianti, and extends over 126 hectares - of which 30 are vineyards and 15 are olive groves - of calcareous clay soils characterised by heterogeneous profiles that combine "alberese" limestone with marl shale. The estate's morphology delineates three, distinct areas based on their oenological potential, where Sangiovese is the varietal that has adapted the most. Ribaldoni is made from the youngest vineyards of the estate.

Plants per hectare: 4800

Pruning technique: Spurred Cordon

Vinification: Traditional temperature-controlled on skin

Fermentation temperature: 25-28 °C

Length of Fermentation and maceration: 15 days

Ageing 12 months in Tonneaux. Minimum 6 months in bottle.

Service temperature: 18 °C Alcoholic content: 14.5% vol

Tasting notes: Ribaldoni has a fairly dense ruby red color. Intense fruity notes stand out on the nose, complementing it with a light and delicate hint of toasted wood and spices. The mouthfeel is enveloping, the sip is fresh, vibrant, savory, with soft and velvety tannins. The final is long and persistent.

Serve with: Roasted meat, game and aged cheese.



Villa Rosa

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