

FATTORIA SAN GIUSTO A RENTENNANO LA RICOLMA 2018



WINE INTRODUCTION

A fairly rainy spring season, more so during May and June. Even temperatures up to mid September - no peaks above the average registered - gave way to a ripening of slightly late beginnings, though steadily protracted. Rather warm weather was experienced thereafter, with steep temperature excursions favouring a fast rounding up of the fruit. The climate pattern was similar to that of year 2016, to the point that harvesting was carried out at the same time in both cases.

WINEMAKER VINTAGE DESCRIPTION

La Ricolma is made from 100% Merlot grapes especially selected from prime vineyards and hand-picked when perfectly mature.

WINEMAKING NOTE

Fermented in stainless steel tanks for about 18 days, then racked and pressed. After it is racked once again, the wine is left to mature for 20-22 months in French oak barriques. It is bottled and held for another 6 months before being released.

APPEARANCE, AROMA AND TASTING NOTE

Deep and ruby red in colour, its aromas are lead by blackberries, blueberries, and plums, alongside cedar, herbs and spices. The palate is velvety smooth, mouthfilling and elegant, with a lasting and energetic finish.

WINE INFORMATION

Country:	Italy
Region:	Tuscany
Sub Region:	Gaiole in Chianti
Wine Type:	Red Wine
Producer:	Fattoria San Giusto a Rentennano
Wine Name:	La Ricolma
Vintage:	2018
Principle Grape (%):	Merlot (100)
Winemaker Name:	Luca Martini di Cigala
Organic Wine:	Yes
ABV (%):	15.00%
Bottle Size:	75cl
Case/Pack Size:	6x75cl

WINE AWARDS

Vinous:	99 points
Wine Advocate:	97 points