

# VILLA ROSA

## Villa Rosa Ribaldoni



**Appellation:** Chianti Classico D.O.C.G.

**Area of production:** Castellina in Chianti

**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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