

AZIENDA VITICOLA ROCCA DI MONTEGROSSI

'I was completely blown away by the wines I tasted at Rocca di Montegrossi. Proprietor Marco Ricasoli Firidolfi turned out some of the most brilliant wines of his illustrious career. All stellar. I would be thrilled to own them.'

-Antonio Galloni

Year Founded: 1981

Region: Tuscany, Italy

Winemaker: Marco Ricasoli-Firidolfi

Known For: For more than 37 generations, this ancient family has cultivated grapes and crafted wines in Monti in Chianti.

-Certified Organic-

The history of the Ricasoli-Firidolfi family in Tuscany is a rich tapestry of kings and statesmen, its fabric woven together with the vine. For more than 37 generations, this ancient family has cultivated grapes and crafted wines in Monti in Chianti, the "very best area" of Chianti Classico, according to Antonio Galloni. The family's roots in Tuscany began with a man named Geremia back in the 10th century, when the name "Chianti" had yet to be spoken and Tuscany was the scene of many a battle between warring families. The "rocca" of Montegrossi was a strategic post, high up on a crest, providing shelter for traveling dignitaries. For centuries the family guarded the "rocca" and cultivated vines on the sunny slopes of Monti in Chianti. Yet it was in the nineteenth century when Baron Bettino Ricasoli—the "Iron Baron" and future prime minister of a united Italy—created the original "formula" for Chianti Classico's blend of grapes. The "Iron Baron" was winemaker Marco Ricasoli-Firidolfi's great-great-great grandfather. Today on the very same land where his forefathers grew grapes, Marco crafts peerless Chianti Classico wines according to the traditions and wisdom of countless generations. Winemaker Marco Ricasoli-Firidolfi's 50 acres



of vines are surrounded by 50 acres of olive trees and 250 acres of natural woodland. Estate vineyards are located in Monti in Chianti, a "micro-area" of Gaiole in Chianti. This area, between 1,050 and 1,500 feet in altitude, offers the ideal range for ripening Sangiovese perfectly. The estate has farmed organically since 2006, and was organically certified in 2010. All the winery's energy needs are provided by renewables; the estate also recycles rain water for farming. Marco is assisted by enologist Attilio Pagli. Harvest is performed by hand, with grapes collected in small cases. Fermentation takes place in temperature-controlled, upright wooden fermentation tanks, with indigenous yeasts. All wines are bottled unfiltered.

2021/2022 Chianti Classico

93% Sangiovese, 5% Canaiolo and 2% Colorino. Estate vineyards are located in Monti in Chianti, a "micro-area" of Gaiole in Chianti. This area, between 1,050 and 1,500 feet in altitude, offers the ideal range for ripening Sangiovese perfectly. Soils combine alberese (limestone) and galestro (schist) with clay. Wines are thus more elegant, intensely perfumed and darker in color than from other Chianti Classico areas. Hand-harvested. Fermented on indigenous yeasts in lined cement tanks. Aged for 10 months in lined cement tanks and six months in traditional wooden vats, between 54HL and 56HL (called "tini," made with French Allier oak).

92 Points – Vinous – *"Fabulous—one of the best of the year. A burst of dark red/purplish fruit, lavender, spice, rose petal and mint all race across the palate. Deep, layered and wonderfully sexy, the 2022 is utterly irresistible. It's a superb effort from proprietor Marco Ricasoli Firidolfi."*

92 Points – Wine Spectator

