

ROCCA DI MONTEGROSSI

Geremia, IGT Toscana 2004

Rocca di Montegrossi is owned by Marco Ricasoli Firidolfi. His small-production estate is located in Gaiole. Marco's ancestor is the "Iron Baron" Bettino Ricasoli who is known for inventing the modern Chianti blend. Today, Marco is considered a purist, for he refuses to blend international varieties in his Chianti Classicos, focusing on native varieties Sangiovese, Canaiolo and Colorino. The winery is headed in a sustainable direction with all of its wines being organically certified beginning with the 2007 vintage. Marco also makes one of Tuscany's greatest Vin Santos.

Grape Varietal:	60 % Merlot and 40% Cabernet Sauvignon
Location of Vineyards:	Gaiole in Chianti
Quantity produced:	1,015 -12-750ml cases and 16 - 1.5L cases
Soil:	Medium mixture of calcareous origin, with imposing stony skeleton
Vinification:	Cabernet: 13 days - Merlot: 16 days in Allier French oak casks
Aging:	In barriques and tonneaux of Allier oak for 25 months; 29% is new wood; 44% 1 year old, 27% 2 years old. 12-18 months in bottle.
Winemaker:	Marco Ricasoli Firidolfi & Attilio Pagli
Tasting Notes	"The 2004 Geremia is equally commanding in its stature and potential. This blend of 60% Merlot and 40% Cabernet Sauvignon spent 18 months in Allier oak barrels. It reveals awesome richness and depth with a level of juiciness and mid-palate generosity that the San Marcellino doesn't quite have. The wine remains extremely fresh and primary in its expression of dark macerated cherries, minerals, spices and sweet toasted oak. ..this is a thrill to taste. Even better, it offers phenomenal quality for the money. Anticipated maturity: 2010-2024." -June 2008, Wine Advocate
Press:	93 points Wine Advocate, June 2008

