

# ROCCA DI MONTEGROSSI

## Chianti Classico San Marcellino DOCG 2001

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.

<b>Grape Varietal:</b>	100% Sangiovese
<b>Location of Vineyards:</b>	Gaiole in Chianti
<b>Quantity produced:</b>	750 ml.: 1,487 cases and 1.5 liter.: 49 cases
<b>Soil:</b>	Medium mixture of calcareous origin with imposing stony skeleton
<b>Vinification:</b>	Fermentation is in in Allier French oak casks lasting 14 days. The wine is unfiltered and fermented with natural yeasts.
<b>Aging:</b>	24 months in Allier French oak barriques and 24 months in the bottle.
<b>Winemaker:</b>	Marco Ricasoli Firidolfi and Attilio Pagli
<b>Tasting Notes:</b>	"The 2001 Chianti Classico Riserva San Marcellino is a classic example of high level Sangiovese, intense and riveting in its expression of ripe red currant fruit, tar, and chocolate, warm and forceful on the palate, strong and balanced from the attack to the finish and with grip and authority to burn. It will drink well for another dozen years. An impressive lineup of wines, to say the least." -April 2006, Wine Advocate
<b>Press</b>	<b>92 points</b> Robert Parker's Wine Advocate April 2006

