

Monti in Chianti (Gaiole), Province of Siena

Established: 1994

Owners: Marco Ricasoli-Firidolfi

Winemakers: Marco Ricasoli-Firidolfi & Attilio Pagli

Production: 80,000 bottles

Hectares under vine: 18

Viticulture: Certified Organic



Rocca di Montegrossi is located in the heart of Chianti Classico, about seven kilometres from Gaiole. The name comes from the historic fortress (la Rocca) that was built during the Longobard period (600-800 AD) by Geremia, ancestor of the Ricasoli-Firidolfi family, and destroyed in 1530. Marco is part of the Ricasoli family that wrote the story of Chianti Classico, creating the formula for the wine we know today at the site of what is now his San Marcellino vineyard.

The estate covers 60 hectares, of which 18 are under vine and 20 with olives trees. The vineyards are situated on gently sloping hills that are calcareous origin, at between 300-450 metres and planting densities range from 3,300 vines per hectare in the old vineyards to 5200-6200 in the new. The soil is very rocky and just planting a vineyard here is costly exercise thanks to the work required to break the ground. But, the flip side is that the vines are forced deep into the soil and yields are naturally low.

Chianti Classico DOCG

This is 90% Sangiovese with 5% Canaiolo and 5% Colorino, aged in tonneaux and barriques for twelve months. An intense ruby-red colour with violet reflections, the fruity aroma is atypical of Sangiovese with notes of cherry and wild berries. Harmonious, well-structured and lightly tannic, it is a wine that can easily mature for a period ranging from four to eight years.

On the 2008 Chianti Classico, Antonio Galloni wrote "this is an unusually multi-dimensional Chianti with loads of complexity and personality. The purity of the fruit and long, supple finish are first-rate. This is the equivalent of top-notch village level Burgundy...at a fraction of the price." We think that the 2009 is just as good, if not better, and that this blows the socks of village Burgundy.

Chianti Classico DOCG 'San Marcellino'

Mostly Sangiovese, with a little of the very rare Pugnitetello, from the San Marcellino vineyard which surrounds the parish church of the same name. Made only in outstanding vintage and aged for 16-18 months in barriques, its bouquet is full and complex with spice and mineral notes. It has excellent structure, balance, and prolonged persistence.

The 2006 Chianti Classico Vigneto San Marcellino is a dark, brooding wine imbued with tons of dark fruit, smoke, tar and scented French oak, all of which come together in a powerful style. The wine needs a few years for the oak to come together and for the tannins to soften, but it should drink beautifully once it has had time to come together. Anticipated maturity: 2012-2026. 93 points. Antonio Galloni.

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