

## **Monti in Chianti (Gaiole), Province of Siena**

*Established: 1994*

*Owner: Marco Ricasoli-Firidolfi*

*Winemakers: Marco Ricasoli-Firidolfi & Attilio Pagli*

*Production: 80,000 bottles*

*Hectares under vine: 18*

*Viticulture: Certified Organic*

*Vegan Friendly*



Rocca di Montegrossi is located in the heart of Chianti Classico, about seven kilometres from Gaiole. The name comes from the historic fortress 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 eight years, more in the best vintages.

**2021** *The 2021 Chianti Classico is a model of excellence. Pure, bright and wonderfully vibrant, the 2021 possesses superb energy and exceptional balance. Crushed red/purplish fruit, rose petal, sweet spice and orange zest bristle with tension. This is a rare Chianti Classico I would cellar for a year or two. Superb. 92 points, Antonio Galloni*

### **Chianti Classico DOCG Gran Selezione 'San Marcellino'**

Mostly Sangiovese, with a little of the very rare Pugnello, from the San Marcellino vineyard which surrounds the parish church of the same name. Made only in outstanding vintages, its bouquet is full and complex with spice and mineral notes. It has excellent structure, balance, and prolonged persistence.

### **Geremia IGT**

Made in the best vintages, Geremia is a blend of 75% Merlot and 25% Cabernet Sauvignon. Aged for 24 months in barrique and tonneaux (15% new), it is a structured and complex wine with an intense nose of wild berry fruit, sour cherry, currants, liquorice and vanilla. The palate is both powerful and velvety with great balance and will reward cellaring.

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**2017** *The 2017 Geremia is a revelation. It might be even better than the 2015 or 2016, which is saying a lot. Soaring aromatics make a strong first impression. In 2017, the fruit profile leans more into the red fruit end of the spectrum. The warm, dry year yielded a Geremia that is unusually open. I doubt too many of the estate's fans will have a problem with that given how long these wines usually take to open. Today, the 2017 Geremia is a total pleasure bomb. Don't miss it. 97 points, Antonio Galloni*

## **Vin Santo DOC**

Made from Malvasia Bianca with 5% Canaiolo, the grapes are naturally dried in an attic, hung in bunch by bunch on netting. The netting is on a unique custom rail system that allows those grapes affected by noble rot to be removed for pressing. It is a process that requires many hours of attention to detail. Once pressed, the treacle like juice is aged in small casks (*caratelli*) made of cherry, oak and mulberry wood. They ferment and age in these casks for between six and seven years and average production is 2500 half bottles. The resulting wine is a deep amber colour with intense notes of apricot, dried fig, toasted almond, date and caramel. As Marco would remind you himself, a wine like this is most definitely not for dunking biscotti!

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