RIDOLFI
MONTALCINO



Fiero

2017

Type Red Wine

Classification IGT

Year 2017

Region: Montalcino, Tuscany, Italy

Winemaking after the crushing, the fermentation takes place in stainless steel vats at a controlled temperature, favoring prolonged contact with the skins with the must.
The malolactic fermentation occurs in October right after the alcoholic fermentation.

Grapes 60% Merlot from Chianti, 40% Sangiovese from Montalcino

Ageing 20 months in used French barriques

Alcohol 14.0%

Tasting Note Dark ruby colour with vivacious reflections. Lots of liquorice and a hint of black pepper. Ripe plum, aromatic herbs. Gently rounded acidity, toasty and creamy mid palate with a hint of fumé and delicate, silky tannins. Great flavour intensity and concentration let wine linger for long in the after taste leaving a slightly jammy blackberry hint.

Food pairing Serve with red meat, cold meats and mature cheeses.

Serving temperature 16-18°C

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