



BARONE
RICASOLI

HISTORIA FAMILIAE 2011

IGT TOSCANA



Growing season Rainfall and temperatures over the winter were average. Spring was mild and rainy in the early part of the season, while there was no rainfall from late April through May. The rain between June and July helped to ensure a good water reserve and allowed the vines to develop even earlier than usual. A very hot, dry August, helped by cool September nights, completed the ripening of the grapes.

Grape variety 95% Sangiovese, 5% petit Verdot

Vinification The thermo-regulated fermentation occurs at 24°C - 27°C (75.2°-80.6°F) with maceration on the skins for 12-16 days.

Maturation 18/21 months in barriques and tonneaux. A bottle ageing of not less than one year follows afterwards.

Tasting notes "Rich and supple in texture, boasting black cherry, black currant, iron and tobacco aromas and flavors. A solid version, flavorful and vibrant, with a refined presence. Ends with a lingering aftertaste of fruit, spice and mineral. Sangiovese and Petit Verdot. "
Bruce Sanderson, Wine Spectator.

Awards ➤ 94/100, Wine Spectator Selections 2014
➤ 94/100, e-Robert Parker.com 2015