



# RICASOLI

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## ROCCA GUICCIARDA 2014

Sangiovese 90%, Merlot 5%, Cabernet Sauvignon 5%.

## CHIANTI CLASSICO DOCG RISERVA

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### VINEYARD

In years past, Rocca Guicciarda was one of the Barons Ricasoli most important estates. Complex wine with a traditional style which has become an icon for its style and recognition.

### GROWING SEASON

The weather leading up to the 2014 grape harvest was an unusual year, humid and not very hot. Winter was mild and Spring was drier than in the past. Temperatures were average and began to rise in the second half of June. Bud break was from the end of March to the beginning of April and proceeded regularly.

Flowering was abundant and began in early June. The summer was much cooler than average, and rainy. This slowed the veraison of the grapes, which only began in mid-August. Fortunately, September was warm and featured significant day-to-night temperature ranges, favouring the accumulation of polyphenols in the grape skins.

Grape harvesting officially began on 10 September, about 12 days later than in previous years.

### WINEMAKING

Fermentation in stainless steel tanks at a controlled temperature of 24°C-27°C (75.2°-80.6°F) with 12-16 days of skin contact.

