

ROCCA GUICCIARDA



THE WINE - VINTAGE YEARS - RECOGNITIONS



BARONE
RICASOLI

ROCCA GUICCIARDA



CHIANTI CLASSICO RISERVA DOCG

In years past, Rocca Guicciarda was one of the Baroni Ricasoli's most important estates. Today, it is the name of the estate's Chianti Classico Riserva, a traditional wine full of aromas and sensations through an austere character and complex, balanced drinkability. the aromas and sensations of the territory.

PRODUCTION AREA

Chianti Classico



BARONE
RICASOLI

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VINTAGE YEARS

2006

Winter lasted until March. April and May were sufficiently rainy, and followed by a mild summer with infrequent rains. But towards the 20th of August there was a clear reversal of the trend: the last 10 days of August, all of September and the first two weeks of October were sunny and hot, with an accentuated temperature range with up to ten/fifteen degrees of difference between markedly hot days and cool nights. We consider the 2006 vintage to be the best in the last fifteen years, with an excellent aromatic complexity, good alcohol content and a considerable polyphenolic structure.

Grape varieties

Sangiovese and complementary grapes

Fermentation temperature

28°-31° C

Maceration period

16 days of skin contact

Maturation

16 months in barriques and tonneaux

Bottling

Mid September 2008

Tasting notes

Wine that has confirmed its elegance and harmony over the years. Always clean and fruity on the nose, full and substantial on the palate, with remarkable persistence and excellent end. Intense and deep ruby red hue with garnet highlights, indicative of a perfectly ripe fruit.

2005

Heavy snow in February produced a good water supply. Thanks to a warm, sunny spring, the first buds appeared on the younger vines in the middle of April and the Sangiovese flowered at the end of May. Summer's moderate temperatures and rain accelerated the various growing phases. The Sangiovese started to colour on the vine towards the end of July, early compared to normal. The ripening of the fruit was then delayed, however, by the rather low temperatures at the end of the summer.

Grape varieties

Sangiovese and complementary grapes

Fermentation temperature

30° C

Maceration period

16 days

Maturation

20 months in barriques and 900-litre casks

Bottling

October 2007

Tasting notes

Always harmonious, this wine reveals lovely fruity aromas on the nose and a palate that displays all of its elegance in a well-balanced profile and impressive length. It presents a concentrated ruby appearance with faint purplish highlights that with time and ageing will evolve into a deeper red colour.



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VINTAGE YEARS

2004

Winter arrived at the end of December but lasted longer than usual. As expected, January was the coldest month of the year but the barometer continued to fall below zero until early March, sending temperature readings plummeting and covering Brolio in a thick blanket of snow. Throughout April and May, the growth of the vines was boosted by generous rainfall that produced a plentiful water supply which, unlike in the previous year, was not required thanks to the more balanced rise in temperatures. The mild climate and moderate rain delayed the various growth phases, starting with the colouring of the fruit on the vine that started late, in mid-August.

Grape varieties

Fermentation temperature

Maceration period

Maturation

Bottling

Tasting notes

Sangiovese and complementary grapes

30° C

16 days

20 months in barriques and 900-litre casks

30 January, 2007

Once again this vintage shows the typical characteristics of the Rocca Guicciarda at their best, with roundness and balance holding sway over its various elements. It has a deep, intense colour, a clean, fruity nose, and a full, elegant body showing a very long finish.

2003

2003 has been the hottest season we can recall with an the exceptional heat wave in the summertime. The accurate vine growing including a drastic green harvest have permitted the bunches to survive by retaining vital resources during the delicate phase of the growing cycle. On September, the vines were finally blessed by little rain and a drop in temperatures night-time, which had contributed to the perfect ripening of the red grapes. The harvest was started on September 15th and was concluded on October 3rd.

Grape varieties

Fermentation temperature

Maceration period

Ageing

Bottling period

Bottle ageing

Tasting Notes

Sangiovese and complementary grapes

30° C

16 days

20 months, in barriques and tonneaux

As from March 2006

3 months

Again this vintage shows the typical characteristics of the Rocca Guicciarda. This wine display a well balanced structure, intense and deep colour, a sharp-cutting fruity bouquet, a velvety and elegant body with a long lingering aftertaste.



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VINTAGE YEARS

2001

Both Winter and Spring brought along mild temperatures and heavy rains. We had to wait for the beginning of Summer to register a stable high-pressure situation, that gave us a wonderful July and a hot and dry August, with no rainfalls for about a month. On August 21st it finally rained and this gave some rest to the vines, that could afterwards fully ripen thanks to a perfect month of September. The harvest for Sangiovese started on September 23rd and it was completed on October 12th.

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|--------------------------|---|
| Grape varieties | Sangiovese and complementary grapes |
| Fermentation temperature | 30° C. |
| Maceration period | 16 days for Sangiovese |
| Ageing | 20 months, part in barriques and part in tonneaux |
| Bottling | As from May 2004 |
| Bottle ageing | 3 months |
| Total production | 430,000 bottles |
| Tasting notes | The nice tannic structure, together with a refined consistency, are the expression of a great Sangiovese coming from a very good harvest. Despite its young age is very smooth and easy to be drank, thanks to a perfect balance of all its components. |



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RECOGNITIONS

| YEAR | EVENT/PUBLICATION | RATING | VINTAGE YEAR |
|------|---|----------------------------------|--------------|
| 2009 | Wine Enthusiast, Usa | 91/100 | 2006 |
| 2008 | I Vini d'Italia 2008 – Espresso | 3 bottles | 2004 |
| 2008 | I Vini di Veronelli 2008 | 3 red stars | 2004 |
| 2008 | Duemilavini 2008 – Ais | 3 bunches | 2004 |
| 2008 | Guida dei Vini 2008 - Gambero Rosso - Slow Food | 2 black glasses | 2004 |
| 2007 | Guida dei Vini 2007 - Gambero Rosso - Slow Food | Two Red Glasses | 2003 |
| 2005 | Dina Viner, Svezia | 90/100 | 2000 |
| 2005 | Decanter, Regno Unito | Four Stars (Highly Recommended) | 2001 |
| 2005 | Guida dei Vini 2005 - Gambero Rosso - Slow Food | Two red Glasses | 2001 |
| 2005 | Guida dei Vini 2005 – Espresso | 16/20 | 2001 |
| 2005 | I Vini di Veronelli 2005 | 89/100 | 2001 |
| 2005 | Duemilavini 2005 – Ais | Four Bunches | 2001 |
| 2004 | Falstaff, Austria | 88/100 | 2001 |
| 2004 | Guida dei Vini 2004 - Gambero Rosso - Slow Food | Two Red Cups | 2000 |
| 2004 | Duemilavini 2004 – Ais | Four Bunches | 2000 |
| 2004 | I Vini di Veronelli 2004 | 89/100 | 2000 |
| 2003 | Decanter, Uk | Highly Recommended (Four stars) | 2000 |
| 2003 | Wine Enthusiast, Usa | 90/100 | 1999 |
| 2003 | Guida dei Vini 2003 - Gambero Rosso - Slow Food | Two glasses | 1999 |
| 2003 | Guida dei Vini 2003 – Espresso | 14.5/20 | 1999 |
| 2003 | Duemilavini 2003 – Ais | Four Bunches | 1999 |
| 2003 | I Vini di Veronelli 2003 | 89/100 | 1999 |
| 2002 | Vinum, Svizzera | 16/20 | 1999 |
| 2002 | Wine Spectator, Usa | 89/100 | 1998 |
| 2002 | Wine & Spirit, Usa | 89/100 | 1998 |
| 2002 | Guida dei Vini 2002 - Gambero Rosso - Slow Food | Two glasses | 1998 |
| 2001 | Decanter, Uk | 50 Best Reds under £ 10 | 1998 |
| 2001 | Wine Spectator, Usa | 87/100 | 1997 |
| 2001 | Guida dei Vini 2001 - Gambero Rosso - Slow Food | Two glasses | 1997 |
| 2001 | I Vini di Veronelli 2001 | 87/100 | 1997 |
| 2000 | Guida dei Vini 2000 - Gambero Rosso - Slow Food | Two glasses | 1996 |
| 2000 | Duemilavini 2000 – Ais | Four Bunches | 1996 |
| 2000 | I Vini di Veronelli 2000 | 89/100 | 1996 |

