



FATTORIA e VILLA di  
**RIGNANA**

### IGT IL RICCIO 2015

Classification:	IGT - Indicazione Geografica Tipica
Production area:	Panzano in Chianti, entirely produced and bottled in the Fattoria di Rignana
Grape variety:	80% Merlot, from the "Cantinetta di Sotto" vineyard, 20% Cabernet Franc
Certification:	Organic wine
Exposure:	Southeast
Altitude:	350 m above sea level
Soil type:	Shale
Training system:	Guyot
Plant density:	5000 plants per hectare
Start of harvest:	28th September, handpicked
Vinification:	21 days in stainless steel vats, at a controlled temperature of max. 27°C
Aging period:	24 months in oak tonneaux of 1st passage
Bottling period:	March 2018
Production:	5.200 bottles 0,75 lt., 100 Magnum 1,5 lt.
Alcohol percentage:	15 %
Total acidity:	4,8 g/l
PH:	3,45
Tasting notes:	Intense violet color, aromas of red fruit and soft tannins. Elegant expression of the Panzano area.
Well-suited to:	Any type of meat, particularly red meat. We would also recommend it with mushroom dishes, such as porcini.



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