



ANTICA FATTORIA
DI
CASEROTTA

Via Castellboni, 2/A - 50026
S. Casciano Val di Pesa - Firenze

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RIDOLFO

Michele di Ridolfo del Ghirlandaio, well known Renaissance painter, enriched with frescoes of inestimable beauty the chapel of Villa Caserotta.

DENOMINATION
VINEYARD MANAGEMENT
PRODUCTION AREA
ALTITUDE
GEOLOGY
EXPOSURE

CHIANTI CLASSICO
ORGANIC
SAN CASCIANO VP (FI)
310 meters above sea level
Hill of polygenic conglomerates and pebbles
East-West

HARVEST
VINE DENSITY
TRAINING FORM
AGE OF THE VINEYARD
NAME OF THE VINEYARD
BLEND

Manual in boxes
5000 plants per ha
Low spurred cordon
20 years
I Cipressi
Sangiovese nero

FERMENTATION

Fermentation in steel truncated conical tanks with inoculum of selected indigenous yeasts.

AGING
PRODUCTION
ALCOHOL LEVEL

12 months in barrels
880 bottles
15% vol

TASTING NOTES

Brilliant ruby red wine. Fruity and floral scents; elegant and refined fragrance but easy to drink.

GASTRONOMIC
COMBINATIONS

Meat dishes such as roasts, game or grilled meat. Aged cheese.