



RIDOLFI

MONTALCINO

**R**idolfi winery and its vineyards are on the north east side of Montalcino hill, 300 mt above the sea level, next to the famous “Strada del Brunello”, in the very heart of Tuscany. We cultivate and produce wine entirely from our own vineyard with the mission of transpose into wine the fruits given us by Nature.





RIDOLEI



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Our wines are aged in medium/large size barrels made with woods derived from French and slavian forests. The aim is to bring our wines to the maximum level of territorial expression.

— THE TRADITIONALS —



\*made only in the best vintages

ROSSO DI  
MONTALCINO  
*100% Sangiovese*  
12 months  
in Slavonian  
and French oak  
0.75L

BRUNELLO DI  
MONTALCINO  
*100% Sangiovese*  
36 months  
in Slavonian  
and French oak  
0.75L · 1.5L · 3L · 5L

**RISERVA  
MERCATALE\***  
BRUNELLO DI  
MONTALCINO  
*100% Sangiovese*  
48 months  
single barrel  
0.75L · 1.5L · 3L

**SELEZIONE  
DONNA REBECCA**  
BRUNELLO DI  
MONTALCINO  
*100% Sangiovese*  
24 months in French  
oak  
0.75L · 1.5L

— THE OUTSIDERS —



**FIERO**  
SUPERTUSCAN  
TOSCANA IGT

*50% Sangiovese  
from Brunello,  
50% Merlot*

24 months in Slavonian  
and French oak

0.75L · 1.5L · 3L · 5L



**ROCCHETTO**  
CHIANTI DOCG

*75% Sangiovese from  
Brunello, 15% Merlot,  
10% Canaiolo*

6 months in bottle

0.75L



**ROSÉ BRUT**  
SPARKLING ROSÉ  
CHARMAT METHOD

*100% Sangiovese  
from Brunello*

6 months on lees

0.75L

— DELICATESSEN —



GRAPPA DI  
BRUNELLO

*100% Sangiovese  
from Brunello*

0.50L



GRAPPA DI BRUNELLO  
RISERVA

*100% Sangiovese  
from Brunello*

30 months in used  
Brunello barriques

0.50L



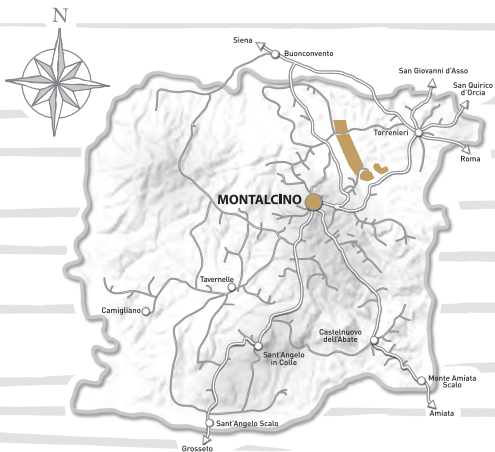
EXTRA VIRGIN  
OLIVE OIL

*100% Correggiolo*

Organic  
0.375L · 0.50L · 0.75L

Respecting the land we cultivate is a fundamental value in Ridolfi. Every activity in the vineyard is completely manual and regardful of the organic and biodynamic agriculture principles. In all of our working premises we have a plastic free approach. The superior quality of our grapes enables us to make very long skin maceration, at least 60 days, in order to obtain in the most gentle and natural way: colour, aromas and polyphenols through delestage and remontage.





# RIDOLFI

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#ridolfimontalcino

