



# RIPAFORTE

TOSCANA ROSSO

IGT

2019

Ripaforte was born from Sandro Chia's intuition to plant an exceptional vineyard of Petit Verdot on a steep rocky slope facing the Mediterranean Sea in the Maremma Toscana. Producing merely 300 cases, Ripaforte is one of the rarest and most exclusive Super Tuscan wines produced along the coast of Tuscany.

Antonio Galloni describes the wine as: "Juicy dark cherry and blackberry fruit open first, followed by hints of lavender, licorice, dark spice and leather..." (93 points, Vinous April 2021).

The 2019 vintage is 100% Petit Verdot harvested by hand from the estate's oldest single vineyard that is planted on the southeastern slope of the Monte Aquilaia at an altitude of 170 meters. The territory is wild and pristine and the soil comprises prehistoric marine deposits of clay, sand and round gravel. The forests of Macchia Mediterranea protect Ripaforte from excessive sunlight and the strong winds coming from the sea. The proximity to the Mediterranean offers a mild microclimate even during the hottest summer days. The vines, trained to the Guyot system, are kept with low yields and carefully managed canopies in order to prevent the fruit from being damaged. The Ripaforte vineyard is normally the last to be harvested, allowing the grapes to ripen into the second part of September when the temperatures start to cool. The grapes are gently harvested and selected by hand before being destemmed and vinified in cement. Malolactic fermentation is carried out in cement and then the wine is transferred to French oak tonneaux barrels for aging before being bottled and stored in our temperature-controlled cellar.



## NOTES

VARIETY: 100% Petit Verdot  
YEAR OF PLANTING: 2007  
AVERAGE RAINFALL: 620mm  
VINE SPACING: 250 x 0.80  
VINE ROOTSTOCK: Richter 110  
CLONE: PV400  
VINE TRAINING: Guyot  
EXPOSURE: Southeast, Southwest  
VINIFICATION: Concrete  
AGING: Wood  
HARVEST: From 15-20 September  
BOTTLING: 06/12/2021  
BOTTLES PRODUCED: 4,000

## TOP RATINGS

93 Eric Guido, Vinous.com

93 James Suckling

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