



**FATTORIA RIGNANA**  
PANZANO - GREVE IN CHIANTI

## IGT IL RICCIO 2020

<b>Classification:</b>	IGT - Indicazione Geografica Tipica
<b>Production area:</b>	Panzano in Chianti, bottled by Fattoria di Rignana
<b>Grape variety:</b>	100% Cabernet Franc
<b>Certification:</b>	Organic wine
<b>Exposure:</b>	Southeast
<b>Altitude:</b>	350 m above sea level
<b>Soil type:</b>	Shale
<b>Training system:</b>	Guyot
<b>Plant density:</b>	5000 plants per hectare
<b>Start of harvest:</b>	28th September, handpicked
<b>Vinification:</b>	21 days in stainless steel vats, at a controlled temperature of max. 27°C
<b>Aging period:</b>	24 months in oak tonneaux of 1st passage
<b>Bottling period:</b>	May 2023
<b>Production:</b>	3.800 bottles 0,75 lt. 100 bottles 1,5 lt.
<b>Alcohol percentage:</b>	15 %
<b>Total acidity:</b>	5,3 g/l
<b>PH:</b>	3,50
<b>Tasting notes:</b>	Intense violet color, aromas of red fruit .Elegant expression of the Panzano area.
<b>Well-suited to:</b>	Any type of meat, particularly red meat. We would also recommend it with mushroom dishes, such as porcini.



Fattoria di Rignana di Cosimo Gericke

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