

Retail
\$26.99 \$26.00

2017 Le Ragnaie 'Miscelone' product-timed-pdf - Tuscany, Italy - From "Most Promising Young Producers" - Vinous

Why We're Drinking It

Proprietor Riccardo Campinoti crafts delicate, refined wines. One of Montalcino's generation of emerging young producers, Campinoti has achieved considerable success in a very short time.

-Antonio Galloni, Vinous

Riccardo Campinoti is one of the most promising young producers in Montalcino. --Wine Advocate

The combination of a high elevation and a young, dynamic winemaker makes Le Ragnaie a true breath of fresh air in historic Montalcino. Riccardo and Jennifer Campinoti purchased the property, a mix of old vines and younger plantings, in 2000. The estate spreads across 42 acres, 12 of which surround the cellars of Le Ragnaie. These vines are the highest of any in Montalcino, in an area that became famous for bird-catchers; the traditional bird-catcher's net is featured on the label. The estate takes its name from the fact that this net looked rather like a spider's web, or ragna, in Italian. Complementing these beautifully located, high-altitude vineyards are those from Petroso — one of the oldest winemaking zones in the area — and from Castelnuovo dell'Abate, in front of Amiata Mountain, next door to Poggio di Sotto. Riccardo is passionate about Montalcino's history, food and wine, embracing very traditional Tuscan methods to produce wines that deeply reflect the region.

Tasting Notes

Aromatic bouquet of black cherries, balsamic, herbs and spices.
Medium-bodied, round and smooth on the palate with flavors of cherry and blueberry that give way to a long cherry pit finish.

VARIETAL
Sangiovese
APPELLATION
Tuscany
ALCOHOL
12.50
SIZE
750ml
BLEND
100% Sangiovese
