



RIDOLFI

BRUNELLO DI MONTALCINO

With its origins in the 13th century, recent changes at Ridolfi have made it one of the most exciting names in Montalcino today.

The estate was purchased in 2011 by Giuseppe Valter Peretti. Winemaker Gianni Maccari was appointed (from Poggio di Sotto) in 2014 and immediately oversaw a complete renovation and extension of the cellars. Commercial director Arber Shabani joined shortly after.

Of the estate's 30 hectares, 11.4ha are Brunello di Montalcino, 6.5ha are Chianti Colli Senesi and 1ha is Rosso di Montalcino. The vineyards are on the north-east face of the Montalcino hill, tempering Tuscany's summer heat. Soils are rich in clay, marine fossils and, in the highest part, Alberese (weathered sandstone).

Grapes are fermented whole in stainless steel tanks using native yeasts. A long maceration of at least 60 days makes for a gentle extraction. Four wines are made, all red – a Rosso and three Brunellos.

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ROSSO DI MONTALCINO 2022

Pale ruby colour. Aromas of Earl Grey tea leaves and red cherry. The palate is pure and sweetly red-fruited on the entry, opening onto a mid-palate of crunchy raspberry and redcurrant, supported by supple tannins. Drinkable early but it will also repay a few years' cellaring. 14.5% abv.

Corney & Barrow Score 17
Recommended drinking from 2025 - 2029

£140/Case of 6 bottles, in bond UK

BRUNELLO DI MONTALCINO 2019

Mid ruby colour. A multifaceted nose of sweet raspberry fruit, tobacco leaf, spices and ferrous minerality, with bitter chocolate. The full-bodied palate is saturated with red cherry and blackberry fruit flavours, lifted by fresh acidity. The tannins are compressed and firm, with a nice fruit-coating. Give this a few years to meld. 14.5% abv.

Corney & Barrow Score 17.5+
Recommended drinking from 2026 - 2036

£245/Case of 6 bottles, in bond UK
£95/Case of 1 magnum, in bond UK

BRUNELLO DI MONTALCINO 'DONNA REBECCA' 2019

The best selection of grapes which are picked, fermented and aged separately. Fermented as whole grape clusters and macerated for 90 days at 26 degrees. Daily *bâtonnage* through barrel rotation. 30 months in barriques and 18 months in bottle. A fair bit more colour, still transparent and bright. Warm spices, full bruised fruits but not lacking precision. This is a winter wine for when it is wet and cold outdoors, it's a wallowing wine. Iodine, menthol with tannins that are round and full. A wine for the hedonist. Sweet attack allied to good acidity and a rich fulfilling finish.

Corney & Barrow Score 17.5
Recommended drinking from 2026 - 2036

£545/Case of 6 bottles, in bond UK