

PONTE VECCHIO



CHIANTI 2024

Region/Vintage Notes

Grown in the rolling hills of Tuscany, Ponte Vecchio Chianti DOCG is crafted with care from grapes harvested in the heart of the Chianti region. Reflecting the area's long-standing winemaking tradition, the grapes are gently pressed immediately after harvest and fermented at controlled temperatures to preserve freshness and flavor. Vinification and maceration take place entirely in stainless steel tanks over approximately 15 days, with regular pump-overs and punch-downs to enhance color, aroma, and structure. Following primary fermentation, the wine undergoes malolactic fermentation in clean tanks, then rests briefly at a constant temperature before bottling. The result is a smooth, balanced, and expressive Chianti that captures the charm and character of Tuscany's iconic landscape.

Tasting Notes

Ponte Vecchio Chianti DOCG displays a bright ruby red hue that gradually deepens to garnet with age. The bouquet is vibrant and expressive, revealing intense aromas of red currant and delicate violet. On the palate, the wine is dry, well-balanced, and lightly tannic, offering a smooth and refined structure. Ideal with spicy pasta dishes, roasts, steaks, and grilled veal, this Chianti is a versatile companion to a range of hearty, flavorful meals.

Sustainability

Ponte Vecchio is certified under the EQUALITAS sustainability standard, reflecting a deep commitment to responsible practices from vineyard to bottle. Through reduced environmental impact and mindful resource use, the family crafts wines that embody integrity, authenticity, and a true sense of place.



APPELLATION

Tuscany

VARIETAL

100% Sangiovese

ALCOHOL

12.5%

AGING

Stainless Steel



RIBOLI FAMILY WINES

RIBOLIWINES.COM

For more information, please contact
your local sales representative