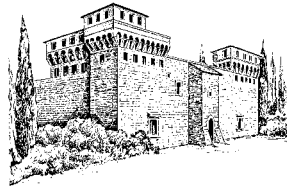


CHIANTI RUFINA

Riserva D.O.C.G.
2018



CASTELLO DEL TREBBIO



Name and appellation: Chianti Rufina Riserva D.O.C.G.

Grape variety: 90% Sangiovese, 10% Merlot and Syrah.

Exposure: a selection of the best grapes from the estate's highest vineyards, located at an altitude of approximately 450 meters.

Soil type: clay soil that guarantees good drainage thanks to its considerable limestone skeleton.

Planted: from 2000 to 2006.

Density: 5000 vines per hectare.

Training system: Guyot and spurred cordon.

Yield: 1.5/2 kg per vine.

Harvest: manual. The clusters are carefully selected and collected in small 10 kg crates.

Vinification: the grapes are destemmed and lightly crushed. Then, the must is allowed to ferment in stainless steel tanks. Fermentation is activated spontaneously. Maceration lasts between 10 and 15 days, depending on the vintage.

Aging: part in 20hl barrels, part in second and third fill tonneaux, for about 20 months. Further aging in bottles for a minimum of 6 months.

Aging capacity: over 20 years.

Tasting notes: Sangiovese showcases all of its power and elegance: fascinating on the nose, with notes of dark cherries and spices, in aging it releases clear balsamic notes. The mouthfeel is compact, light, and well-balanced in tannins. The finish is extensive and pleasing.

Suggested pairings: first courses with meat sauce, stewed game, grilled meats. From the tenth year onwards it becomes an excellent meditation wine.

Serving temperature: 16 °C in summer, 18 °C in winter.



Biointegrale



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Biologico



Red



750 ml



13,5%