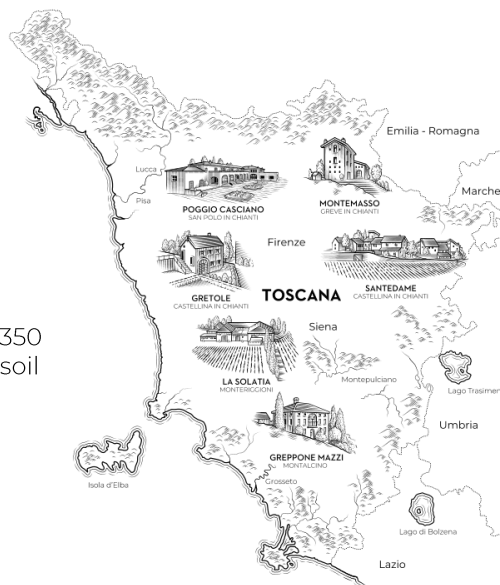


1877 Chianti

CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

The grapes used to produce this wine come from Chianti. Altitude: 200-350 m. Soil: abundant in galestro, a gray rock that characterizes most of the soil in Tuscany



GRAPE VARIETIES: 85% Sangiovese, 15% Merlot and white grapes

AGEING TYPE: stainless steel vats, concrete

TASTING NOTES

Color: ruby red with purple highlights

Aromas: elegant violet notes and hints of red fruit with a slightly spiced finish

Tasting profile: good body and persistence. The wine stands out for its freshness and joy to drink.

VINIFICATION AND AGEING

The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless steel vats for about 10 days. After the malolactic fermentation, the wine ages in stainless steel vats and concrete for several months before being bottled.

WHY?

- Produced since 1877. When Chianti became a DOCG wine in 1984, it was a bottle of Chianti Ruffino that bore the first DOCG quality tag with the number AAA00000001.
- Versatile and easy to pair, it matches well with plenty of traditional Tuscan recipes, such as pasta with meat sauce, and international foods, especially spicy flavors. Equally superb as an aperitif, served slightly cold to accentuate the fruity and floral notes.

FIRST VINTAGE: 1877

