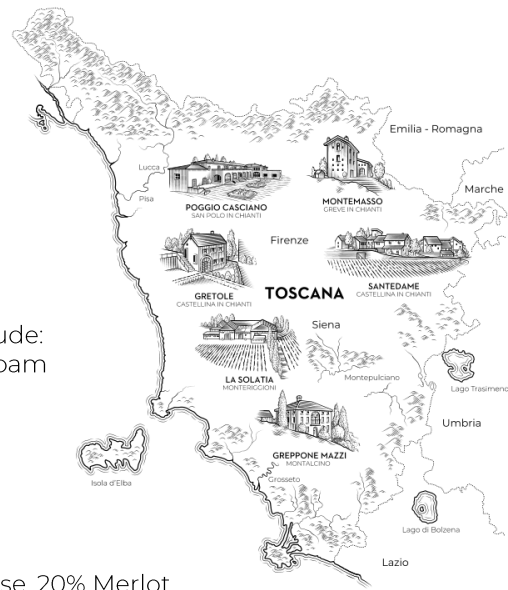


Aziano

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

The grapes used to produce this wine come from Chianti Classico. Altitude: 150-300 m. Soil: high and medium-lying hills with a clay-loam to loam-loam texture, which are abundant in stones



GRAPE VARIETIES: 80% Sangiovese, 20% Merlot, Cabernet Sauvignon and other complementary grapes

AGEING TYPE: stainless steel vats, concrete

TASTING NOTES

Color: ruby red

Aromas: vibrant and inviting. Violet, red berry and cherry notes stand in Sangiovese-based wines from Chianti Classico, segued by a slightly spiced finish.

Tasting profile: fruity wine with a medium-long plum finish

VINIFICATION AND AGEING

Aziano comes from a selection of the best grapes during the harvest. The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless steel vats for about 15 days. After the malolactic fermentation, the wine ages in stainless steel vats and concrete for several months before being bottled.

WHY?

- Aziano is a traditional Chianti Classico that only ages in steel to accentuate the hallmark fruity and floral notes of Sangiovese.
- 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.

FIRST VINTAGE: 1980



RUFFINO
1877