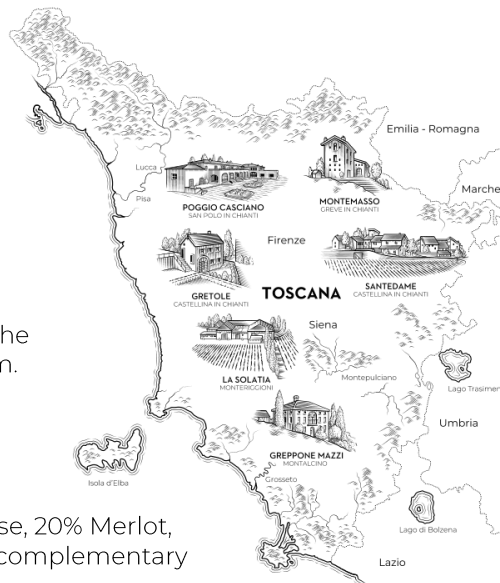


Riserva Ducale

CHIANTI CLASSICO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

Selected grapes from the vineyards of Ruffino and selected growers in the Chianti Classico region between Siena and Florence. Altitude: 290-450 m. Soil: a mix of clay and limestone with an abundance of "galestro" rock



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

AGEING PERIOD: 24 months

AGEING TYPE: stainless steel vats and large oak casks.

TASTING NOTES

Color: ruby red

Aromas: an elegant bouquet of violets, cherries, wild berries and plums, followed by tobacco, clove and eucalyptus nuances

Tasting profile: Riserva Ducale is balanced with delicate tannins. The vibrant acidity, typical of Sangiovese, distinguishes this wine. An enduring finish and a bold structure complete the tasting profile.

VINIFICATION AND AGEING

The alcoholic fermentation and maceration, aided by pump over, takes place in temperature-controlled stainless steel vats for approximately 16 days. Riserva Ducale ages for 24 months, 3 of which are spent in the bottle.

WHY?

- Produced since 1927, the name of this wine is a tribute to the Duke of Aosta, who chose Ruffino as supplier to the royal household.
- Riserva Ducale is one of the few wines in the world that can also use the "Riserva" mention in its name as it preempted the concept prior to the creation of the category.
- Ruffino was the first to believe and invest in the Chianti Classico region with three estates and more than 167 hectares within the appellation.

FIRST VINTAGE: 1927

AWARDS VINTAGE 2021

92/100 – Winescritic (IT)

Gold Medal – Mundus Vini (DE)

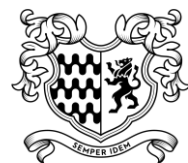
AWARDS VINTAGE 2020

3 bicchieri Gambero Rosso Vini d'Italia 2024 (IT)

AWARDS VINTAGE 2019

3 bicchieri Gambero Rosso Vini d'Italia 2023 (IT)

Gold Medal Mundus Vini Spring Tasting (DE)



RUFFINO
1877