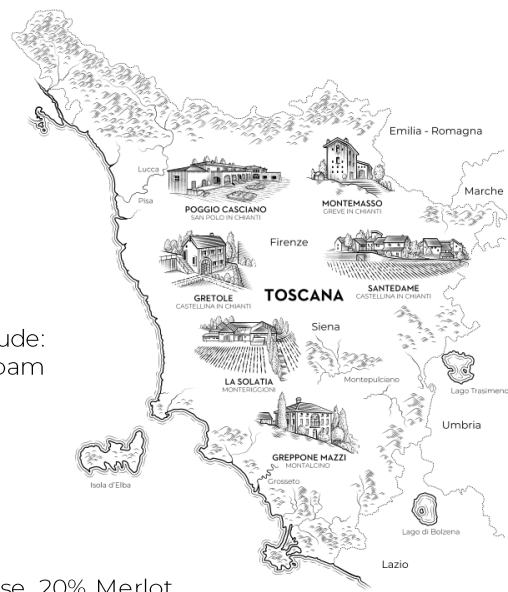


Aziano

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, rich in stone



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.

Alcohol content: 13.5%

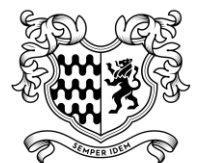
VINTAGE 2021

The quality of the grapes was superb due to the lack of rain in the first part of the growing season, which proved to be very positive for the ripening.

First vintage: 1980

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.



RUFFINO
1877