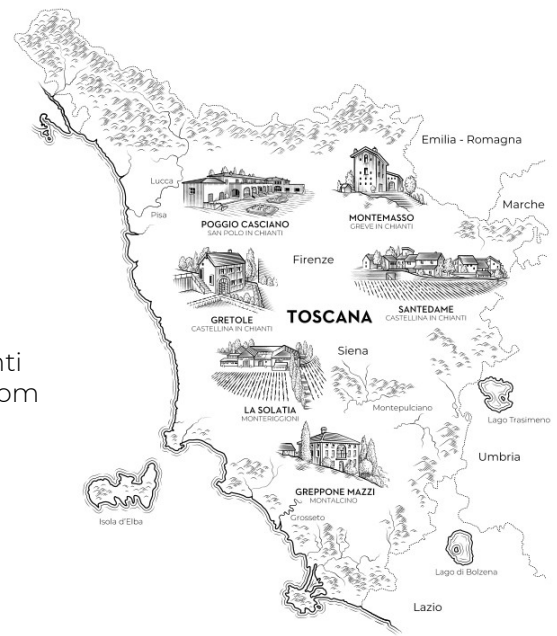


Aziano

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

The grapes come from most renowned winegrowing areas of the Chianti Classico appellation and from historic producers and suppliers with whom Ruffino has established a true partnership.



VINTAGE

2024

GRAPE VARIETIES

90% Sangiovese and 10% Merlot.

ALCOHOL CONTENT

13%

ALTITUDE AND SOIL

240-450 mt. a.s.l., high and medium-lying hills with a clay-loam to loam-loam texture, which are abundant in stones.

VINTAGE REPORT

The vintage was characterized by a rainy spring, followed by very high temperatures in August. September was rainy, with below-average temperatures, resulting in a slow ripening of the grapes.

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 7-12 days. After the malolactic fermentation, the wine ages in concrete vats for 12 months before being bottled.

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.

WHY?

- Aziano is a traditional Chianti Classico that is not aged in wood, in order to highlight the fruity and floral characteristics typical of Sangiovese.
- Versatile and easy to pair, it matches well with many dishes of Tuscan cuisine, such as meat-based pasta courses. It is also perfect with ethnic cuisines featuring spicy and aromatic flavors.

FIRST VINTAGE: 1980

