

Riserva Ducale

CHIANTI CLASSICO RISERVA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

The grapes come from estate-owned vineyards and from selected historic Chianti Classico growers with whom Ruffino has established a true partnership.



VINTAGE

2022

GRAPE VARIETIES

80% Sangiovese, 10% Cabernet Sauvignon and 10% Merlot.

ALCOHOL CONTENT

15%

ALTITUDE AND SOIL

250-450 mt. a.s.l., variable soils, predominantly silty-clay and rich in limestone.

VINTAGE REPORT

A good vintage with hot weather and low rainfall as well as balanced conditions during the harvest.

VINIFICATION AND AGEING

Alcoholic fermentation and maceration, assisted by pump-overs, take place in temperature-controlled stainless-steel tanks. Depending on the vintage, the maceration can last from 10 to 20 days. Riserva Ducale matures for at least 12 months in large Slavonian oak casks for the Sangiovese, and in barriques/tonneaux for the Merlot and Cabernet Sauvignon. Aging continues in concrete for another 9 months and in the bottle for 3 months before release.

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.

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 in 1890.
- 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 200 hectares within the appellation.
- In 2025, with the 2021 vintage, Riserva Ducale ranked among Wine Spectator's Top 100, placing 17°.

FIRST VINTAGE: 1927



RUFFINO
1877