Romitorio di Santedame

CHIANTI CLASSICO GRAN SELEZIONE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

The grapes come from a single vineyard on the Santedame Estate in Castellina in Chianti, in the heart of the Chianti Classico. Altitude: 300400 m. Soil: abundant in stones, marl and clay that allow excellent drainage in ideal conditions for growing Sangiovese





TASTING NOTES

Color: ruby red

Aromas: the typical black cherry and ripe plum notes of Sangiovese and characteristic violet nuances make up a complex bouquet with spiced dark chocolate and black pepper aromas

Tasting profile: with tobacco and balsamic notes, this is a balanced wine with elegant tannins supported by nice acidity and an enduring finish with an impressive body.

VINIFICATION AND AGEING

Fermentation and maceration, aided by pumpover and délestage, take place in temperature-controlled stainless steel vats. The malolactic fermentation is carried out in concrete tanks, followed by 30 months ageing, 24 of which age in barriques.

Alcohol content: 15%

VINTAGE 2019

A good vintage with a great ripening and picking season. First vintage: 2015

WHY?

- •Romitorio di Santedame is produced from a single vineyard in the Chianti Classico "golden basin" (Conca d'Oro) in a unique blend of Sangiovese and Colorino, a native Tuscan grape variety that was on the brink of extinction and has been recovered in recent years through research and promotion, which Ruffino has always believed in.
- •Romitorio di Santedame is produced in limited amounts, never exceeding 15,000 bottles. It has only been produced in truly exceptional vintages: 2015, 2016 and 2019.
- •Romitorio di Santedame Chianti Classico Gran Selezione DOCG 2019 was included among Decanter's Top 50 Wines at the World Wine Awards, receiving 97 points.



AWARDS

97/100 Decanter World Wine Awards 2023 Best in Show (UK)

