

CHIANTI DOCG CHIANTI BIO



Color	Medium-intense ruby red with purple highlights.
Aroma	Intense with fruity nuances of plums and cherries and floral notes. Subtle woodland nuances and lightly spiced with pepper and cloves.
Tasting profile	Dry, hot, with noticeable tannins, persistent sour cherries and enduring finish.
Full tasting Notes	Harmonious, easy drinking, undemanding but dense. Structured and well-intentioned, this is a superb gastronomic wine that pairs perfectly with Italian food.
Food pairings	Perfect with grazing boards, hamburgers and carpaccio.
Winemaking notes	The fermentation and maceration take place in temperature-controlled stainless steel vats for about 10 days with frequent pumpover. Once the malolactic fermentation has ended, the wine is refined in large steel and concrete tanks at controlled temperature for a few months before being bottled.
The story	Chianti simply had to be the wine with which Ruffino embarked on its journey into organic production. The distinctive Florentine bottle, introduced in 1975 to replace the historic flask, is a pivotal moment in the history of Ruffino.
Production area	Tuscany.

WINEMAKING DETAILS

GRAPE VARIETIES

>=70% organic Sangiovese + other organic Chianti grape varieties
(Ampelographic Base - Chianti DOCG Production Guidelines Art.2)

SERVING TEMPERATURE

16/18°

DID YOU KNOW?

When Chianti became DOCG, a bottle of Ruffino was the first to receive the label, numbered AAA00000001.