



CHIANTI CLASSICO RISERVA DOCG RISERVA DUCALE

Color	Ruby red with vague garnet highlights.
Aroma	A bouquet of amaretto, ink, cherries, spice and dark chocolate in an elegant equilibrium with a final touch of leather.
Tasting profile	A glorious taste of Chianti Classico in a symphony of power and class, fruit and tannins, complexity and agreeableness. The lengthened finish leaves a frank impression of Sangiovese.
Full tasting Notes	A taste of Tuscany in a glass, precious in its archetypical evolution and love of food.
Food pairings	The perfect dining companion with traditional Tuscan dishes, especially with grilled meats, fresh and filled pasta with hearty sauces and game.
Winemaking notes	The grapes are carefully selected and pressed before fermenting for 8 days in temperature-controlled steel vats at 28°, with repeated pumpovers. Skin maceration continues for another 8 days. The malolactic fermentation takes place in steel tanks to accentuate its velvety structure.
The story	In 1890, the Duke of Aosta, having crossed the Alps, finally tasted this wine that had become so famous in only 13 years. He loved it so much that he appointed Ruffino as supplier to the royal household.
Production area	Tuscany.

WINEMAKING DETAILS

GRAPE VARIETIES	AGING	SERVING TEMPERATURE
>=80% Sangiovese + other Chianti Classico grapes (Ampelographic Base - Chianti Classico DOCG Production Guidelines Art.2).	12 months in concrete, 12 months in large oak barrels, 3 months in the bottle.	16/18°

DID YOU KNOW?

This wine has been one of Ruffino's flagship products since 1927, always bearing the same label. Over its long history, Riserva Ducale has featured on television and in blockbuster films such as Rocky, The Devil Wears Prada, Blood and Wine, and in the sitcom Friends.