



CHIANTI CLASSICO GRAN SELEZIONE DOCG ROMITORIO DI SANTEDAME

Color	Deep ruby red, black in the center.
Aroma	Enticing aromas of leather, cherries and plums, plus woody notes, vanilla and gentle spices.
Tasting profile	Blueberry jam is the prelude to strong tannins that are well integrated with the solid body and dynamic structure. Intense, enigmatic and complex.
Full tasting Notes	A wine of incredible depth, rich in well-integrated undertones, cohesive and sincere, an earnest expression of Sangiovese. Ageworthy.
Food pairings	Grilled and roasted meats, mature cheeses.
Winemaking notes	The fermentation lasts for about 10 days and takes place in thermo-controlled stainless steel vats at 28°C. The skin maceration continues for another 10 days, followed by malolactic fermentation.
The story	In the 1980s, Colorino, a traditional Tuscan grape variety, had almost disappeared. An old Colorino vineyard was discovered next to a medieval hermitage, known as a “Romitorio”, on the Santedame estate, which had been acquired recently by Ruffino at that time. It was a place where pilgrims rested on their way to Rome. The coincidence led to the development of the grape. This wine was created to celebrate the importance of research into Tuscan native grapes, to which Ruffino has always devoted energy and resources. It is a distinctive wine, made in limited quantities, which pays tribute to a glorious past and a bright future.
Production area	Tuscany.

WINEMAKING DETAILS

GRAPE VARIETIES	VINEYARD	AGING	SERVING TEMPERATURE
90% Sangiovese, 10% Colorino (Ampelographic Base).	Tenuta Santedame.	30 months, 24 in large oak barrels.	18°

DID YOU KNOW?

Romitorio di Santedame is one of Ruffino's established labels. It was created in 1990 as Toscana Igt, a Colorino-led wine with a small amount of Merlot. In 2018, after 11 years of absence, the Romitorio di Santedame label was reintroduced to the market.