

CHIANTI SUPERIORE DOCG FIASCO CHIANTI SUPERIORE



Color	Deep ruby red with garnet highlights by the rim.
Aroma	Intense floral aromas of violets, ripe plums and medicinal herbal overtones. Powdery traces and tertiary nuances make this wine intriguing.
Tasting profile	Smooth fruity flavors and composed tannins. The wine is medium-bodied with a lengthy finish and the slender aftertaste makes it a joy to drink.
Full tasting Notes	The aromas evolve enjoyably, followed by a palate that speaks volumes.
Food pairings	Traditional Tuscan dishes.
Winemaking notes	The fermentation was extended for about 10 days, with pumpover, in temperature controlled stainless steel vats at 27°C. Additional skin maceration continues for 7 days.
The story	One of the oldest and most popular wine containers, the iconic flask was used by Ruffino for more than a century. Ruffino was the most important name in the production and sales of Chianti flask wine, which is why the company continues the tradition today, thanks to the limited edition of a new Chianti Superiore DOCG "in fiasco", building a timeless bridge among past and new challenges.
Production area	Tuscany.

WINEMAKING DETAILS

GRAPE VARIETIES

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

SERVING TEMPERATURE

16/18°

DID YOU KNOW?

Chianti Ruffino flask wine was the first Chianti to leave Italy and was one of the first Italian wines to be exported in the same year that the company was founded. The new "straw" wrapping acknowledges tradition and cares about the environment as it consists of FSC certified paper string that is wound horizontally old-style around the flask.