



## PRESS RELEASE RUFFINO WINERY

*Poggio Casciano, Tenute Ruffino  
Thursday, October 10*

**The restaurant Locanda Le Tre Rane – Ruffino opens at Poggio Casciano, the Tenute Ruffino’s flagship estate near Florence. Florentine cook Stefano Frassinetti takes the helm in the kitchen.**

The restaurant “**Le Tre Rane – Ruffino**” opens on Thursday, October 10, at the Poggio Casciano estate, near Bagno a Ripoli, Florence.

**Stefano Frassinetti** takes the helm in the kitchen at “Le Tre Rane – Ruffino”. Born in Chianti and a career cook for almost 30 years, Stefano believes in dishes based on tradition that evolve into an unmistakable **identity**. He takes an orchestra of seasonal ingredients from personally sourced Tuscan suppliers and conducts them with endless curiosity and creativity. Eight seasonal menus will rotate year round, in addition to an *à la carte* menu featuring Tuscan courses. Ruffino wines take centre stage: all Tuscan labels are served by the glass or bottle as well as the opportunity to select older vintages and large formats directly from the striking Poggio Casciano cellars. Every dish is designed to pair perfectly with the wine and vice versa, elevating the taste for being together, the way the Tuscan table has remained over the centuries.

The plans for “Le Tre Rane – Ruffino” were drawn up by **architect Matteo Fioravanti**, of **Studio Qart (Florence)**. The brief was to convey the values underpinning Ruffino through the restaurant’s design: Tuscan authenticity, conviviality and reinvention. The implementation sought inspiration from the tenant farmer’s house, that sublime middle ground between the peasant and the lord in the sharecropping hierarchy. The farmer lived in the countryside, unlike the nobleman, but he owned a little more than most peasants did: a home with the odd ornament; some Arte Povera furniture, the more sought-after pieces; not seats, but chairs; and food, the best ingredients; and in terms of wine, the riserva a fixture on the table. The furnishings, furniture and lighting, white-painted ceiling and textural veined wooden floors instil a warm, welcoming and refined feel to “Le Tre Rane – Ruffino”.

Last but not least, the name. Legend has it (with a vagary of truth) that Le Tre Rane was the name of an inn that the young **Leonardo da Vinci** is said to have opened on Florence’s Ponte Vecchio, with a vision of a pioneering cooking style that would embody fine dining and healthy eating, while heightening **the taste of being together**. Elegant minute portions were served, according to Leonardo’s avant-garde approach. The tables were always set with linen. Curious kitchen innovations included a spaghetti-making tool. Vegetables appeared for the first time because Leonardo understood they were good for our health. The venture ended within a few weeks. Averse to change, the Florentines were disappointed by the scant servings, which forced the inn to close and Leonardo to flee north to Milan and seek employment at the Sforza court.

It might have proven a failure, but for Ruffino it is an enlightened example of popular conviviality that placed men (and women) at the centre of the table, as the Etruscans did millennia before and country living added a few centuries after Leonardo (and Catherine de’ Medici), with saltless bread, straw-wrapped flasks and long, loquacious tables. These gestures have been embraced and elevated throughout the history of Ruffino, its employees and wines, and these same gestures are echoed at the restaurant “Le Tre Rane – Ruffino”.

“Le Tre Rane – Ruffino” is located on the **Poggio Casciano estate**, near Bagno a Ripoli, in the Florence province. The restaurant is open daily for lunch and dinner, except for Tuesday and Sunday nights.

To book a table, please call 00393783050220 or write to [leterane@ruffino.it](mailto:leterane@ruffino.it) For more details, follow @leteraneruffino on Instagram or see [www.leteraneruffino.it](http://www.leteraneruffino.it)

Ruffino, founded in 1877 in Pontassieve, near Florence, is synonymous of the history of wine in Tuscany. Great Tuscan classics, wines like Chianti Classico Riserva Ducale, Riserva Ducale Oro, Chianti Ruffino and Brunello di Montalcino Greppone Mazzi, have always been at the heart of Ruffino’s production. At the same time, the willingness to take on new challenges has resulted in the creation of striking Supertuscans, including the multi-award-winning Modus, and in 2018 the acquisition of two Veneto estates for the production of Prosecco. At the end of 2011, Ruffino was acquired by Constellation Brands, the #1 wine company in the United States, marking an exciting new chapter in Ruffino’s history. Today, Ruffino is firmly rooted in Tuscany, while always embracing the complex challenges of the global market. Distributed in almost 90 countries worldwide, Ruffino wines are proud ambassadors of Italian lifestyle and good taste.