



AZIANO

CHIANTI CLASSICO DOCG



Vineyards

The grapes used to produce this wine come from the grape-growing Chianti Classico areas.

Soil: high- and medium-lying hills with a clay-loam to loam-loam texture, rich in stone.

Altitude: variable from 150 to 300 meters above sea level.



Grape varieties

>=80% Sangiovese + other Chianti Classico grape varieties (Ampelegraphic Base - Chianti Classico DOCG Production Guidelines Art.2)



Vintage 2019

A good vintage with a great ripening and picking season.

First vintage: 1980



Vinification and ageing

Aziano comes from a selection of the best grapes during the harvest. The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless steel vats for about 15 days. After the malolactic fermentation, the wine ages in stainless steel vats and concrete for several months before being bottled.

Bottle ageing: 3 months

Alcohol content: 13%



Tasting notes

Color: ruby red.

Aroma: vibrant and inviting. Sangiovese-based wines from the Chianti Classico area are characterized by notes of violet, small red berries and cherries. The finish is slightly spicy.

Tasting profile: fruity wine with a plum aftertaste. Medium-long finish.



Why?

- Aziano is a traditional Chianti Classico, which illustrates Ruffino's expertise at blending typical local traditions and modern winemaking techniques.
- In Chianti, the soil is rich in galestro, a rock typical to the area, which instils finesse in the wine's aromas and body.
- Versatile and easy to pair, this red table wine tastes great with veal, chicken or penne pasta.

