

CHIANTI

DOCG

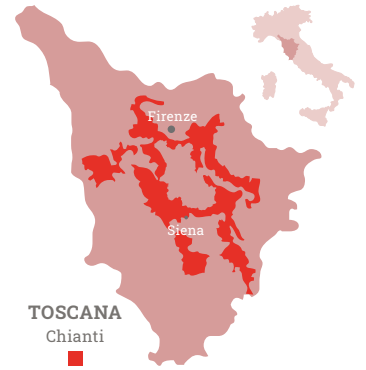


Vineyards

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

Soil: abundant in galestro, a gray rock that characterizes most of the soil in Tuscany.

Altitude: variable from 200 to 350 meters above sea level.



Grape varieties

70% Sangiovese and 30% Merlot



Vintage 2020

A good vintage with a great ripening and picking season.

First vintage: 1877



Vinification and ageing

The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless steel vats for about 10 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 with purple highlights.

Aroma: elegant violet notes. Hints of red fruit with a slightly spiced finish.

Tasting profile: good structure and persistence. Stands out for its freshness and joy to drink.



Why?

- Chianti continues to be an ideal food wine, repeatedly proving its ability to outlive the wine trends.
- Chianti Docg occupies a special place in the heart - and history - of Ruffino. When Ilario and Leopoldo Ruffino founded the winery in 1877, the first wine they produced was a Chianti.
- When Chianti became a Docg wine in 1984, it was a bottle of Ruffino Chianti that wore the very first pink Docg warranty strip, bearing the number AAA00000001.

