



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% organic Sangiovese + other organic Chianti grape varieties (Ampelographic Base - Chianti DOCG Production Guidelines Art.2)



Vintage 2020

A good vintage with a great ripening and picking season.

First vintage: 2018



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: 13.5%



Tasting notes

Color: ruby red with purple highlights.

Aroma: fresh fruit and flowers reminiscent of cherry and violet.

Tasting profile: Chianti Ruffino bio is a joy to drink: upbeat and medium bodied. Nice acidity and light tannins.



Why?

- Chianti continues to be an ideal food wine, repeatedly proving its ability to outlive the trends of products also with its version made with organic grapes.
- 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 in 2019 Ruffino launched its first organic wine, it was a Chianti again.
- Chianti Docg Organic represents the commitment of Ruffino in investing in sustainable agronomical practices, respecting the environment and foster biodiversity.

