

# CHIANTI RISERVA

DOCG



## Vineyards

The grapes used to produce Chianti Riserva come mainly from the vineyards of the La Solatia Estate, near the medieval town of Monteriggioni, a short distance from Siena.

**Soil:** hilly land with clayey soil, abundant in limestone, stones and travertine.

**Altitude:** variable from 180 to 250 meters above sea level.



## Grape varieties

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



## Vintage 2016

A good vintage with a regular ripening and picking season.

**First vintage:** 2014



## Vinification and ageing

The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless steel vats for about 15 days. The wine is aged for two years in large oak barrels.

**Bottle ageing:** a minimum of 3 months

**Alcohol content:** 13%



## Tasting notes

**Color:** ruby red.

**Aroma:** intense with fresh plums and black cherries.

**Tasting profile:** elegant and rounded tannins perfectly matched with a fruity body. The aftertaste is well balanced and persistent with nice balsamic nuances.



## Why?

- On the occasion of its 140th anniversary, Ruffino decided to celebrate the pioneering vision of the winery's founders, Ilario and Leopoldo Ruffino, by launching Chianti Riserva Docg, whose refined retro look was inspired by its important forefather, the famous Chianti Vecchio.
- Chianti Riserva Docg is the only barrel-aged Chianti Docg produced by Ruffino, an ideal tribute to the concept of ageing Chianti wines developed by the winery since its foundation.
- Chianti Riserva Docg fiercely bears the first crest of Ruffino, representing the initial letters of the founders (I-L-R) and the medieval bridge, symbol of the town of Pontassieve.

