

# CHIANTI SUPERIORE

DOCG

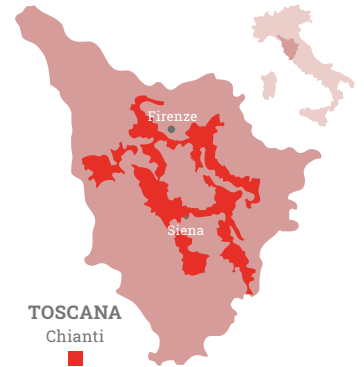


## Vineyards

The grapes used to make this wine comes from the vineyards on the La Solatia Estate, near the medieval town of Monteriggioni, near Siena.

**Soil:** hills dating to the Pliocene and Holocene with silt, clay and loam soil, abundant in limestone and travertine.

**Altitude:** variable from 190 to 250 meters above sea level.



## Grape varieties

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



## Vintage 2019

This vintage was distinguished by constant conditions with superb ripening of the grapes and a regular harvest.

First vintage: 2011



## Vinification and ageing

The alcoholic fermentation, aided by pumpover, takes place in temperature-controlled stainless steel tanks for approximately 15 days. After malolactic fermentation, the wine refines in temperature-controlled stainless steel tanks and concrete for a few months before being bottled.

**Bottle ageing:** 3 months

**Alcohol content:** 13.5%



## Tasting notes

**Color:** ruby red.

**Aroma:** intense and distinctive with fresh plums and prunes, followed by black pepper and spices.

**Tasting profile:** refreshing and fruity with a nice structure. Crunchy, young, yet well integrated tannins. This easy-drinking wine has an enduring finish.



## Why?

- The grapes are selected in the vineyards on the La Solatia Estate, in the heart of the Chianti Colli Senesi. Chianti Superiore Docg meets stringent requirements, produced according to rules similar to Chianti Classico.
- The flask's origins date to Renaissance Tuscany. Ruffino, since its foundation in 1877, has helped to turn the flask into a symbol of Italian lifestyle all over the world, using it as a container for Italy's most famous wine, Chianti.
- Today's "straw" is FSC-certified paper from the same supplier that has worked with Ruffino for over a century, just like the glassworks that made the new model exclusively for Ruffino.

