

RISERVA DUCALE

CHIANTI CLASSICO RISERVA DOCG



Vineyards

Ruffino's vineyards and selected growers in the Chianti Classico region between Siena and Florence.

Soil: a mix of clay and limestone with an abundance of "Galestro" rock.

Altitude: variable from 290 to 450 meters above sea level.



Grape varieties

>=80% Sangiovese + other Chianti Classico grapes
(Ampelographic Base - Chianti Classico DOCG Production Guidelines Art.2)



Vintage 2018

A cool spring with regular rainfall followed by a hot summer with considerable temperature swings from day to night. The superb ripening of the grapes led to a regular and abundant harvest.

First vintage: 1927



Vinification and ageing

The alcoholic fermentation and maceration, aided by pump over, takes place in temperature-controlled stainless steel vats for approximately 16 days. Riserva Ducale ages for 24 months, 12 in large French oak barrels and the rest in concrete tanks.

Bottle ageing: a minimum of 3 months

Alcohol content: 14%



Tasting notes

Color: ruby red.

Aroma: the bouquet is elegant, with violets, cherries, wild berries and plums. Hints of spices like tobacco, clove and eucalyptus.

Tasting profile: Riserva Ducale is balanced with delicate tannins. The vibrant acidity, typical of Sangiovese grapes, distinguishes this wine. An enduring finish and a bold structure complete the tasting profile.



Why?

- Riserva Ducale has been one of Ruffino's flagship products since 1927, always bearing the same label, but still evolving over the last century.
- Riserva Ducale tells the tale of its land: this wine was one of the symbols of the foundation of the Chianti Classico Doc, always faithful to the original principles of the Chianti winemaking.
- In 1890, the Duke of Aosta, having crossed the Alps, finally tasted this wine that had become so famous in only 13 years. He loved it so much that he appointed Ruffino as supplier to the royal household.

