



Vineyards

The grapes for Romitorio di Santedame come from a single vineyard on the Santedame Estate in Castellina in Chianti, in the heart of the Chianti Classico.

Soil: abundant in stones, marl and clay that allow excellent drainage, which is ideal for growing Sangiovese.

Altitude: variable from 300 to 400 meters above sea level.



Grape varieties

90% Sangiovese and 10% Colorino



Vintage 2016

A good vintage with a regular ripening and picking season.

First vintage: 2015



Vinification and ageing

Fermentation and maceration, aided by pumpover and délestage, take place in temperature-controlled stainless steel vats. The malolactic fermentation is carried out in concrete tanks, followed by 30 months aging, 24 of which are spent in barriques.

Bottle ageing: a minimum of 3 months

Alcohol content: 14.5%



Tasting notes

Color: ruby red.

Aroma: the typical fruity black cherry and ripe plum scents of Sangiovese stand out on the nose. The characteristic floral note of violet unfurls a more complex bouquet with spicy notes of dark chocolate and black pepper.

Tasting profile: Romitorio di Santedame has distinctive sweet tobacco and balsamic notes. It is a balanced wine with elegant tannins supported by nice acidity. Enduring with an impressive structure.



Why?

- The Santedame Estate is located in the "Golden Basin" known as the Conca d'Oro, where rolling hillsides form a unique micro terroir and where grow a limited number of the finest bunches of grapes.
- The Romitorio vineyard combines the best exposition and the highest altitudes within Santedame Estate, therefore both in the oral tradition of the area and in the Ruffino experience has always offered unique, concentrated, complex wines.
- The vineyard owes its name to the ancient Romitorio, an hermitage that anciently hosted the pilgrims traveling to Rome.



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