



MUNDUS VINI



### *Vineyards*

The grapes used to produce this wine come from the best vineyards cultivated in the Tuscan hills.

**Soil:** abundant in galestro, a gray rock that characterizes most of the soil in Tuscany.

**Altitude:** variable from 250 to 350 meters above sea level.



### *Grape varieties*

80% Sangiovese and 20% other red grape varieties



### *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:** 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:** 14%



### *Tasting notes*

**Color:** ruby red.

**Aroma:** well-rounded and distinctive with violets, cherries, wild berries and plums. Hints of spices like tobacco, cloves and eucalyptus.

**Tasting profile:** intense and medium-bodied wine. The vibrant acidity, typical of Sangiovese, characterizes this wine.



### *Why?*

- Santedame Chianti Classico Docg Organic is a Chianti Classico that honors the denomination with a tangible representation of the category. Sincere, responsive and nimble, this is a convincing take on Ruffino's approach to Tuscan wine.
- Santedame Chianti Classico Docg Organic represents the commitment of Ruffino in investing in sustainable agronomical practices, respecting the environment and foster biodiversity.
- The label depicts a fresco, a true secret jewel hidden in the Santedame property. A small and ancient chapel contains the fresco, that represents the Virgin Mary and has been attributed to the school of the Renaissance master Ghirlandaio.

