

Chianti Rufina Riserva DOCG



An elegant nose opens with aromas of dark cherries, licorice, tobacco, and spices. It is smooth, with a medium to full body. The wine has a graceful yet firm finish, with well-ripened and pronounced tannins.

Its good structure and lively acidity make this wine a perfect partner for meat dishes, cheeses, or specialty dishes.

Grapes:

Sangiovese 85%, 15% vitigni storici (Abrostine, Mammolo, Sanforte, Colorino, Grand Noir...)

Harvest:

Early October, manual harvest with selection in the vineyard.

Yield for hectare:

40 hl

Aging:

in oak barrels for two years.



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