

# RISERVA CHIANTI RUFINA

DOCG Wines



**ABV%:** 14%

**Vines growing:** Spurred cordon

**Harvest:** September – October. Hand-picked harvest

**Blend:** Sangiovese & Colorino

**Ageing:** In wood barrels

**Wine Refining:** In bottle

**Winemaking:** A first, accurate selection of grapes is firstly made in the vineyard, but grapes are reselected in the winery too. The maceration of destemmed grapes takes between 10 to 15 days in stainless steel temperature-controlled tanks. During this time, pump-overs and manual punching down are done daily for a few times per day. In this way the extraction of colour and polyphenols is extreme. The fermentation of the two different grape varieties is done separately, as they will be blended at the very end, only once pressed. It follows an ageing in wood barrels

**Colour:** Ruby red colour with amber glows

**Smell:** Strong, intense and persistent fruity aromas with a prevalence of cherries, blackberries and vanillas

**Taste:** Balanced, elegant and with a strong structure. This wine underlines the red fruits hints, especially those of cherries and blackberries. Tannins are lively but softened by a well-done ageing and the features of our lands

**Service Temp.:** 18° - 20° C

**Bottles Formats:** Bottles: 750 ml

**Other labels:**



DREOLINO