

# CHIANTI RUFINA

DOCG Wines



**ABV%:** 13,5%



**Vines growing:** Spurred cordon

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

**Blend:** Sangiovese & Colorino

**Ageing:** In stainless steel tanks

**Wine Refining:** In bottle

**Winemaking:** A first, accurate selection of grapes starts in the vineyard and is later carried on in the winery. The maceration of destemmed grapes then 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 only at the end, once pressed

**Colour:** Intense ruby red colour

**Smell:** Strong fruity aromas with a prevalence of cherries and blackberries

**Taste:** Balanced, elegant and well-structured, this clean wine has an interesting flavour. Tannins are lively but soften thanks to a well-done ageing and to the specific geological shape of this land, that makes this Sangiovese unique in its taste

**Service Temp.:** 18° - 20° C

**Bottles Formats:** Bottles: 375 ml; 750 ml

**Other labels:**



DREOLINO