



CHIANTI RUFINA DOCG

AREA OF ORIGIN:

Tuscany, municipality of Rufina.

PEDOCLIMATIC ENVIRONMENT:

Hilly areas with elevations not exceeding 700 metres and soil made of arenaceous, marly limy substrata, clayey schists and sand.

GRAPE VARIETIES:

Between 90% and 100% Sangiovese, up to 10% Canaiolo Nero.

COLOUR:

Bright ruby red verging on garnet red when aged.

CHARACTERISTICS:

Fruity, floral character with hints of morello cherry and violet and a dry, well-balanced flavour.

GASTRONOMIC COMBINATIONS:

This wine is a particularly suitable accompaniment to roasts, grilled meat and hearty soups.

SERVING TEMPERATURE:

Serve at a temperature of 18°-20° C.

WINEMAKING:

In red, with 7-8 days steeping on skins in stainless steel tanks.

BOTTLE:

Bordeaux 750 ml

CAPSULE:

Red P.V.C. with side writing