

RUFFINO

CHIANTI RUFFINO

Chianti DOCG

VINTAGE: 2008

GRAPE VARIETIES:

A minimum of 75% Sangiovese plus other varieties admitted by code production, such as Canaiolo and Colorino.

VINEYARDS:

From grapes grown in the best-known wine-growing regions of Chianti.

VINIFICATION AND AGING:

Harvest: The grapes were harvested in October.

Fermentation: The alcoholic fermentation aided by racking and punching down, lasted two weeks at an average temperature of 78°–82°F (25°–27°C) in temperature-controlled stainless steel tanks.

Aging: Once malolactic fermentation was completed, the wine rested in stainless steel tanks until bottling.

ABV: 12.5%

TASTING NOTE:

Pale ruby red in color. Floral and fruity aromas lead to lightly spicy scents of wild cherry and hazelnut. Medium-bodied and well-balanced, this is a fresh and food-friendly favorite.

PAIRING SUGGESTIONS:

Ruffino Chianti is a young Sangiovese that matches beautifully with a wide variety of traditional Italian dishes such as ravioli, margherita pizza, or beef carpaccio. Its freshness and acidity also make this wine a great pairing with international favorites such as tacos, Iberico ham and the classic hamburger.

FIRST YEAR OF PRODUCTION:

Since the beginning of the 20th century.



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