

Chianti Rufina DOCG

Grape Variety: Sangiovese, Canaiolo, Colorino

Alcohol Content: 12.5%

Region: Tuscany

Producer: Villa di Vetrice

Vinification

VILLA DI VETRICE Chianti Rufina is fermented in temperature controlled stainless steel tanks and refined in concrete vats. After the first refinement, the wine ages in wooden barrels of 28 hl for six months. This elegant Chianti Rufina is then bottled 12 months after the harvest and develops a medium to full body

Tasting Characteristics

An elegant nose opens to fruity aromas of dark cherries and plum. A graceful and firm finish with good structure and beautiful acidity makes this wine a perfect partner for dishes with tomato sauce, meats and charcuterie.

