

VILLA di VETRICE

GENERAL FACTS

Vintage
2012

Denomination
DOCG

Color
Red

Grapes
Sangiovese

Region
Tuscany

Period of harvest
Beginning of October
– mid October

Yield per hectare
45 hl.

Vinification
Stainless steel tanks

Aging
24–36 months in
oak barrels

ORGANOLEPTIC CHARACTERISTICS

Color
Ruby red tending
towards garnet

Nose
Intense, persistent
and fruity

Taste
Well-balanced
tannins

Serving
temperature
18 °C

Food suggestions
Roast, game
and well-matured
cheeses

PACKAGING

Type
Bottles

Closure
Natural cork

Content
0.75 l

Units per case
Carton box of 6

THE WINERY

It's as easy as a Tuscan morning: You leave Florence, drive east a few miles and suddenly a whole new world opens up before you – the hills of Chianti Rufina. Near the city of Pontassieve you discover the wineries of VILLA DIVETRICE. In the midst of vineyards, olive groves and cypresses stands a superb 13th-century lookout tower, at the foot of which estate houses are nestled into the landscape. The villa, with a history that reaches all the way back to the 11th-century, is the heart of it, and a place where an unparalleled product is created. Pressing exceptional grapes and producing first-class wines, watching them mature and sending them out into the world is a big responsibility. For five generations now, VILLA DIVETRICE has been run by vintners who are passionate about this tradition and the responsibility that comes with it.

THE WINE

VILLA DIVETRICE Chianti Rufina Riserva TERRE DI AVANELLA is a very special Riserva made only in the best years. On a “cabreo” (a water-color map) from the end of the 17th century the field with vines, where now there is the vineyard that produces this exceptional wine, was named Terre di Avanello. After carefully hand-harvesting only the best grapes from the southwards exposed vineyard, the grapes are gently crushed and fermented in temperature controlled stainless steel tanks. After the first refinement in concrete vats, the wine is aged in wooden barrels of 225 liters for 24 months. This elegant Chianti Rufina Riserva TERRE DI AVANELLA is then bottled 48 months after the harvest. The result is soft and elegant with a full body and much complexity. An elegant nose opens to opulent aromas of ripe dark cherries, raisins, vanilla aromas, licorice, smoked meat, tobacco, wood and spices. This Chianti Rufina Riserva TERRE DI AVANELLA is full-bodied, with rich, velvety tannins and a long lingering finish. A full and opulent body and the elegant but firm finish with good structure and beautiful acidity make this wine a perfect partner for elaborate dishes with red sauces. This wine is wonderful with grilled meats, filet with red wine sauce and mature cheeses.

