



VILLA di VETRICE

DOCG

Chianti Rufina

An elegant nose opens to fruity aromas of dark cherries and plums. Intense, persistent and fruity.

dry with well-balanced tannins. A graceful and decisive finish with good structure and nice acidity make this wine a perfect partner for dishes based on tomato sauce, meats and cured meats.

Serve with roasts, game and well-matured cheeses.

GRAPE

Sangiovese, Canaiolo Nero, Colorino

PERIOD OF HARVEST

Mid-September, mid-October, manual selection of grapes in the vineyard.

YIELD FOR HECTARE

56 Hl

AGING

In concrete tanks.

After the first refinement, the wine matures in 28 hl oak barrels for six months



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