



VILLA di VETRICE

Chianti Rufina ^{DOCG} Riserva

An elegant nose opens with aromas of dark cherries, licorice, tobacco and spices. The wine has a graceful and decisive finish with well-ripe and firm tannins. Good structure and beautiful acidity make this wine a perfect partner for meat, cheese or specialty dishes.

GRAPE

Sangiovese, Canaiolo Nero, Colorino

PERIOD OF HARVEST

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

YIELD FOR HECTARE

45 Hl

AGING

In concrete tanks.

After the first refinement, the wine is aged in large wooden barrels for up to 36 months before bottling.



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