

# VILLA di VETRICE

GENERAL FACTS

<i>Denomination</i> DOCG
<i>Color</i> Red
<i>Grapes</i> Sangiovese, Canaiolo, Colorino
<i>Region</i> Tuscany
<i>Period of harvest</i> Mid September – mid October
<i>Yield per hectare</i> 45 hl.
<i>Vinification</i> Stainless steel tanks
<i>Aging</i> 24–36 months in oak barrels
<i>ORGANOLEPTIC CHARACTERISTICS</i>
<i>Color</i> Ruby red tending towards garnet
<i>Nose</i> Intense, persistent and fruity
<i>Taste</i> Round with well- balanced tannins
<i>Serving temperature</i> 18 °C
<i>Food suggestions</i> Roast, game and well-matured cheeses
<i>PACKAGING</i>
<i>Type</i> Bottles
<i>Closure</i> Natural cork
<i>Content</i> 0.75 l
<i>Units per case</i> Carton box of 6 or 12

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 DI VETRICE. In the midst of vineyards, olive groves and cypresses stands a superb 13<sup>th</sup>-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 11<sup>th</sup>-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 DI VETRICE has been run by vintners who are passionate about this tradition and the responsibility that comes with it.

THE WINE

VILLA DI VETRICE Chianti Rufina Riserva is fermented in temperature controlled stainless steel tanks and refined in concrete vats. After the first refinement in concrete vats the wine is aged in big wooden barrels for up to 36 months before bottling. The superior vineyards of VILLA DI VETRICE produce quality wines that can be enjoyed at home or with friends during a festive dinner. This Chianti Rufina Riserva is soft with a medium to full body. An elegant nose opens to aromas of dark cherries, licorice, tobacco and spices. The wine has a graceful and firm finish with well matured and firm tannins. Its good structure and beautiful acidity makes this wine a perfect partner for dishes with meats, cheeses or charcuterie.

