

Vin Santo del Chianti Rufina Riserva



VILLA di VETRICE

GENERAL FACTS

<i>Denomination</i> DOC
<i>Color</i> Amber
<i>Grapes</i> Sangiovese, Malvasia bianca, Trebbiano
<i>Region</i> Tuscany
<i>Period of harvest</i> Mid September
<i>Yield per hectare</i> 45 hl.
<i>Vinification</i> In Caratelli
<i>Aging</i> 10 years in Caratelli

ORGANOLEPTIC CHARACTERISTICS

<i>Color</i> Golden, amber
<i>Nose</i> Intense and persistent
<i>Taste</i> Almost dry, fresh, balanced, evolved, complex, harmonic
<i>Serving</i> temperature 18 °C
<i>Food suggestions</i> Dessert, cakes, liver- paté dishes, complex cheeses

PACKAGING

<i>Type</i> Bottles
<i>Closure</i> Natural cork
<i>Content</i> 0.5 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 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 Vin Santo del Chianti Rufina Riserva starts its history in the specially designed “Vinsantaia”, a space under the roof where the grapes (Trebbiano, Malvasia bianca and Sangiovese) are hung from rafters to dry from the harvest until December. The Vin Santo is then sealed into small barrels (“caratelli”) for a minimum of ten years. The wine that is left after the long aging time (typically only 2/3) is then carefully separated from the lees and bottled.

The VILLA DIVETRICE Vin Santo is fresh, focused and elegantly open with a thick and exquisite mouth-feel. On the palate it shows harmonious, with oil, toffee, walnut, leather, caramel and dried apricot character. Dried fig and orange peel accents lead to an everlasting finish.

The multiple layers, long finish, acidity and good structure make this wine a perfect partner for nut based cakes, dessert cakes, liver-paté dishes and complex cheeses.

