

Chianti Rufina
Riserva TdA
DOCG

VILLA di
VETRICE 
dal 1200

It is full-bodied, with rich, velvety tannins and a long, persistent finish.

The full and opulent body and the elegant yet decisive finish, with good structure and beautiful acidity, make this wine a perfect partner for elaborate dishes with red sauces.

Serve with grilled meats, fillet in red wine, and aged cheeses.

Grapes:

Sangiovese 100% - in purezza

Harvest:

early-october/Mid-october, manual Yeald for hectare:

45 hl

Aging:

In oak tonneau for 24 months and subsequently refined in bottle for at least three months.



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