

Chianti Rufina
Riserva
DOCG

VILLA di
VETRICE  dal 1300

An elegant nose opens on aromas of dark cherries, licorice, tobacco and spices.

Is soft with a medium to full body. The wine has a graceful and decisive finish with well-ripe and firm tannins. Its good structure and beautiful acidity make this wine a perfect partner for meat, cheese or specialty dishes.

Serve with roasts, game and well-matured cheeses

Grapes:

Sangiovese, Canaiolo Nero, Colorino

Harvest:

mid-September/Mid-october, manual

Yield for hectare:

45 hl

Aging:

In oak barrels and tonneau for 24 months



Chianti Rufina
Riserva
DOCG

VILLA di
VETRICE  dal 1300

An elegant nose opens on aromas of dark cherries, licorice, tobacco and spices.

Is soft with a medium to full body. The wine has a graceful and decisive finish with well-ripe and firm tannins. Its good structure and beautiful acidity make this wine a perfect partner for meat, cheese or specialty dishes.

Serve with roasts, game and well-matured cheeses

Grapes:

Sangiovese, Canaiolo Nero, Colorino

Harvest:

mid-September/Mid-october, manual

Yield for hectare:

45 hl

Aging:

In oak barrels and tonneau for 24 months



Chianti Rufina
Riserva
DOCG

VILLA di
VETRICE  dal 1300

An elegant nose opens on aromas of dark cherries, licorice, tobacco and spices.

Is soft with a medium to full body. The wine has a graceful and decisive finish with well-ripe and firm tannins. Its good structure and beautiful acidity make this wine a perfect partner for meat, cheese or specialty dishes.

Serve with roasts, game and well-matured cheeses

Grapes:

Sangiovese, Canaiolo Nero, Colorino

Harvest:

mid-September/Mid-october, manual

Yield for hectare:

45 hl

Aging:

In oak barrels and tonneau for 24 months



Chianti Rufina
Riserva
DOCG

VILLA di
VETRICE  dal 1300

An elegant nose opens on aromas of dark cherries, licorice, tobacco and spices.

Is soft with a medium to full body. The wine has a graceful and decisive finish with well-ripe and firm tannins. Its good structure and beautiful acidity make this wine a perfect partner for meat, cheese or specialty dishes.

Serve with roasts, game and well-matured cheeses

Grapes:

Sangiovese, Canaiolo Nero, Colorino

Harvest:

mid-September/Mid-october, manual

Yield for hectare:

45 hl

Aging:

In oak barrels and tonneau for 24 months

