

Chianti
Rufina
DOCG

VILLA di
VETRICE



An elegant nose opens to fruity aromas of dark cherries and plums. Intense, persistent and fruity. dry with well-balanced tannins.

A graceful and decisive finish with good structure and nice acidity make this wine a perfect partner for dishes based on tomato sauce, meats and cured meats.

Grapes:

Sangiovese, Canaiolo Nero, Colorino

Harvest:

mid-September/Mid-october, manual

Yield for hectare:

56 hl

Aging:

In oak barrels for 6 months and subsequently refined in bottle



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