

Chianti Ruffina – Sangiovese



COUNTRY: Italy
REGION: Tuscany
SOIL: Clay, sand and volcanic soil

- Alcohol content: 14%
- Brix at harvest: 25.2°

Belonging to the Conti Spalletti family for over 5 generations, the Colognole estate is regarded as one of the best producers in the Chianti Ruffina zone.

Background:

The Estate vineyards cover 27 hectares and are bordered by the Apennine mountain chain.

Over the last ten years, vineyards have been replanted according to scientific criteria (clone selections, careful choice of the rootstock, physicalchemical preparation of soil) and have been positioned for optimum exposure to the sun.

Tasting notes:

Friendly nose of bright cherry. Smooth and inviting palate of darker fruit, light spice, and earth. Velvety tannins and balanced acidity.

Grape variety

95% Sangiovese,
5% Canaiolo

Vinification

The result of the reworking of the vineyards has been impressive yielding wines of exceptional depth and complexity that rival the best wines from Classico while retaining the unique aromas and ageing capability that Rufina has. Colognole's wines have the capacity to age far beyond the best wines of Classico at a better value.

