

Busi Chianti Rufina Riserva

Villa Travignoli

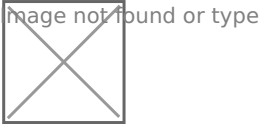
Italy - Toscana - Chianti Rufina DOCG

This is a Riserva level Chianti showing prestige and elegance, being powerful and elegant at the same time.

Color: Ruby red with garnet reflections.

Aromas: Intense, ethereal bouquet with hints of leather, tar and ripe cherry fruit.

Flavors: Full of ripe fruit with nuances of leather and liquorice. The taste is complex and round and rich with character. The finish is persistent and satisfying.



Specifications

Appellation	Chianti Rufina DOCG
Wine Type	Red
Varietals	100% Sangiovese
Age of Vines	10-25 years average
Soil type	Marl and Calcareous clay
Vinification	Hand harvested in October. Fermentation in stainless steel at controlled temperatures for 7 to 8 days with an additional 7 to 8 days on the skins. The wine is then racked and goes through malolactic fermentation. After a second racking, another 3 months in stainless steel. Aged in Slavonian oak for 18 months and 3 months in Allier barrels.
Pairings	Grilled, braised or roasted meats, dishes flavored with mushrooms, or rosemary. Excellent with polenta dishes.

Codes, Weights and Measures

UPC	7 84585 01373 9
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 01373 6
Case Weight	32
Cases/Pallet	50
Layers/Pallet	10
ABV	13.50%
SRP	\$ 31.99 USD 750mL Bottle