

Travignoli Chianti Rufina Riserva

Villa Travignoli

Italy - Toscana - Chianti Rufina DOCG

Superb ruby red color with garnet hues.

Intense, ethereal bouquet with hints of leather, tar and ripe cherry fruit. The flavor is full of mature fruit with nuances of leather and liquorice. The taste is complex and round and rich with character, The finish is long and the oak well integrated thanks to the bottle ageing process. .

Specifications

Appellation	Chianti Rufina DOCG
Wine Type	Red
Varietals	100% Sangiovese
Age of Vines	10-25 years average
Agricultural Practices	Sustainable
Soil type	Clay, marl and calcareous
Vinification	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. It is racked again and stays another 3 months in stainless steel. Aged in Slavonian oak for 18 months and 3 months in Allier barriques.
Pairings	Pairs well with grilled, braised or roasted meats, dishes flavored with mushrooms, or rosemary. Excellent with polenta dishes.

