

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 | |
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| 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. |

