

Travignoli Chianti Rufina

Villa Travignoli

Italy - Toscana - Chianti Rufina DOCG

A ruby red color with garnet reflections.

An intense, vinous bouquet with hints of leather and ripe cherry fruit. The flavor is full of mature fruit with nuances of leather and liquorice. The finish is persistent and rich.

Specifications	
Appellation	Chianti Rufina DOCG
Varietals	100% Sangiovese
Agricultural Practices	Sustainable
Soil type	Marl and calcareous clay
Vinification	Hand-harvest in October. Fermentation in stainless steel at controlled temperatures for 7 to 8 days with an additional 3 to 4 days on the skins. The wine is then racked and goes through malolactic fermentation. It is then racked again and stays another 7 months in stainless steel. Aging for another 3 months in the bottle. Aged six months in wood and six months in stainless steel.
Pairings	Pairs well with salamis, pastas, grilled or roasted meats, dishes flavored with mushrooms, or rosemary. Excellent with polenta dishes.

