

**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

<b>Appellation</b>	Chianti Rufina DOCG
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Sangiovese
<b>Age of Vines</b>	10-25 years average
<b>Soil type</b>	Marl and Calcareous clay
<b>Vinification</b>	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.
<b>Pairings</b>	Grilled, braised or roasted meats, dishes flavored with mushrooms, or rosemary. Excellent with polenta dishes.

## Codes, Weights and Measures

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