

VILLA di VETRICE

GENERAL FACTS

Vintage
2009

Denomination
DOCG

Color
Red

Grapes
Sangiovese,
Canaiolo, Colorino

Region
Tuscany

Period of harvest
Mid September –
mid October

Yield per hectare
45 hl.

Vinification
Stainless steel tanks

Aging
24–36 months in
oak barrels

ORGANOLEPTIC CHARACTERISTICS

Color
Ruby red tending
towards garnet

Nose
Intense, persistent
and fruity

Taste
Round with well-
balanced tannins

Serving temperature
18 °C

Food suggestions
Roast, game
and well-matured
cheeses

PACKAGING

Type
Bottles

Closure
Natural cork

Content
0.75 l

Units per case
Carton box of 6 or 12

THE WINERY

It's as easy as a Tuscan morning: You leave Florence, drive east a few miles and suddenly a whole new world opens up before you – the hills of Chianti Rufina. Near the city of Pontassieve you discover the wineries of VILLA DI VETRICE. In the midst of vineyards, olive groves and cypresses stands a superb 13th-century lookout tower, at the foot of which estate houses are nestled into the landscape. The villa, with a history that reaches all the way back to the 11th-century, is the heart of it, and a place where an unparalleled product is created. Pressing exceptional grapes and producing first-class wines, watching them mature and sending them out into the world is a big responsibility. For five generations now, VILLA DI VETRICE has been run by vintners who are passionate about this tradition and the responsibility that comes with it.

THE WINE

VILLA DI VETRICE Chianti Rufina Riserva is fermented in temperature controlled stainless steel tanks and refined in concrete vats. After the first refinement in concrete vats the wine is aged in big wooden barrels for up to 36 months before bottling. The superior vineyards of VILLA DI VETRICE produce quality wines that can be enjoyed at home or with friends during a festive dinner. This Chianti Rufina Riserva is soft with a medium to full body. An elegant nose opens to aromas of dark cherries, licorice, tobacco and spices. The wine has a graceful and firm finish with well matured and firm tannins. Its good structure and beautiful acidity makes this wine a perfect partner for dishes with meats, cheeses or charcuterie.

