

VILLA di VETRICE

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Chianti Rufina Riserva DOCG TERRE DI AVANELLA

Soft and elegant with a full body and much complexity. An elegant nose opens to opulent aromas of ripe dark cherries, raisins, vanilla aromas, licorice, smoked meat, tobacco, wood and spices.

This Chianti Rufina Riserva is full-bodied, with rich, velvety tannins and a long lingering finish.

GRAPES

Sangiovese

PERIOD OF HARVEST $Beginning\ of\ October-mid\ October$

YIELD PER HECTARE

45 hl.

AGING

24-36 months in oak barrels



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