

VILLA di VETRICE

GENERAL FACTS

Vintage
2012

Denomination
DOCG

Color
Red

Grapes
Sangiovese,
Canaiolo, Colorino

Region
Tuscany

Period of harvest
Mid September –
mid October

Yield per hectare
56 hl.

Vinification
Stainless steel tanks

Aging
6 months in
oak barrels

ORGANOLEPTIC CHARACTERISTICS

Color
Ruby red tending
towards garnet

Nose
Intense, persistent
and fruity

Taste
Dry 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

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 DIVETRICE. 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 DIVETRICE has been run by vintners who are passionate about this tradition and the responsibility that comes with it.

THE WINE

VILLA DIVETRICE Chianti Rufina is fermented in temperature controlled stainless steel tanks and refined in concrete vats. After the first refinement, the wine ages in wooden barrels of 28 hl for six months. This elegant Chianti Rufina is then bottled 12 months after the harvest and develops a medium to full body. An elegant nose opens to fruity aromas of dark cherries and plum. A graceful and firm finish with good structure and beautiful acidity makes this wine a perfect partner for dishes with tomato sauce, meats and charcuterie.

