



dal 1200

VILLA di VETRICE

Chianti Rufina ^{DOCG}

Ruby red tending to garnet while ageing. Intense and persistent nose, dry with well-balanced tannins. Beautiful acidity that is well incorporated with the fruit flavors.

Serve with roast, game and well-matured cheeses.

GRAPES
Sangiovese, Canaiolo, Colorino

PERIOD OF HARVEST
Mid September – mid October

YIELD PER HECTARE
56 hl.

AGING
6 months in oak barrels



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