



Frascole

Chianti Rufina Riserva

Chianti Rufina Riserva 2018 by Frascole reveals a deeper and more structured interpretation of the territory. Aged to enhance complexity, it offers layers of ripe red fruit, spices, and gentle hints of tobacco and wood. The palate is rich and harmonious, with well-integrated tannins and a long, persistent finish, expressing both elegance and aging potential

Flavor profile

A traditional style of Chianti. Flavors of cherry, plums and notes of leather.

Food pairing

Pair with classic Italian dishes like tomato based pasta or wood fired pizza.

Tasting notes

Frascole Chianti Rufina offers a classic expression of Chianti, showcasing vibrant flavors of cherry and plum with subtle undertones of leather. Its medium body and balanced acidity are complemented by fine tannins, creating a harmonious and traditional profile.

Winemaking

Hand-harvested in 2 or more passages then destemmed/crushed. Fermentation in conical oak vats (concrete tanks for the Colorino). Transferred to 225L barriques and 350L tonneaux for malolactic fermentation. Then assembled in a cement tank and bottled after about 3-4 months. It is refined in the bottle for at least a year before being sold.

Appellation

DOCG

Region

Tuscany

Country

Italy

Wine type

Red

Blend

Sangiovese 90%, Colorino 10%

Vintage

2018

Alcohol %

13

Bottle size (ml)

750

Elevation

1000

Vineyard

Clayey loam soils, originating from the disintegration of the Marne di Vicchio