

**Appellation**

DOCG

Region

Tuscany

Country

Italy

Wine type

Red

Blend

Sangiovese 90%, Canaiolo 5%, Colorino 5%

Vintage

2021

Alcohol %

13.5

Bottle size (ml)

750

Elevation

1000

Vineyard

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

Frascole

Chianti Rufina

Chianti Rufina 2021 by Frascole is a refined and authentic expression of Sangiovese grown in one of Tuscany's most distinctive subzones. Fresh and vibrant, it opens with notes of cherry, violet, and subtle herbal nuances, supported by a lively acidity and elegant tannins. A balanced and versatile wine that reflects the character of the Rufina hills with precision and drinkability.

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

Chianti Rufina is known for its high elevation, which means the Sangiovese can ripen slower, make more enjoyable tannins, and allow for the wine to age more slowly. Elegant and sophisticated. Fresh, fruity with cherry and mineral aromas, silky tannins and long finish. Very much in line with the natural delicacy that is the key signature of the Rufina appellation.

Winemaking

Hand-harvested and divided into several batches of uniform ripening. Fermented in small separate tanks, made of steel and cement. After racking, the wine is transferred to concrete tanks and oak tonneaux for malolactic fermentation., 40% of the wine is aged in tonneaux and French oak barrels and the rest in cement tanks, for about 12 months. Then the wine is brought together in a single tank and bottled after a few months