# RUFFINO

# RISERVA DUCALE ORO CHIANTI CLASSICO GRAN SELEZIONE DOCG

**VINTAGE: 2014** 

### VARIETAL COMPOSITION:

85% Sangiovese, 10% Merlot, 5% Colorino

### VINEYARDS:

**Grape sourcing:** Selected from Ruffino's Gretole, Santedame, and Casavecchia di Cagnano estates located in the heart of Castellina in Chianti.

Soils: Hilly land with poor, rocky, galestro soils of mixed clay and sand

**Microclimate:** Characterized by hot, dry summers with high diurnal temperature swings which allow for optimal grape maturation.

Altitude: 82–1,300 feet above sea level

Sun exposure: Predominantly south, southwest, and southeast

Growing system: Cordon trained

Vine density: 10,000 per acre

Age of vineyards: 15-25 years

Vine yield: 12 tons per acre

#### VINIFICATION AND AGING:

**Harvest:** Riserva Ducale Oro Chianti Classico Gran Selezione is produced with grapes meticulously selected during harvest. The picking started at the third week of September and ended the first week of October. The vintage 2014 shows a vivid fruity note, with spicy hints and great elegance.

**Fermentation:** Aided by racking and punch-downs, fermentation took place in thermo-controlled stainless-steel vats at an average temperature of 82°F for 10 days. Post-fermentation maceration on the skins continued for an additional 10 days. The wine was transferred to concrete vats for malolactic fermentation.

**Aging:** A total of 36 months: the first 12 months in concrete vats, followed by 12 months in Slavonian oak barrels (about 925–2,000 gallons), and finally 12 months in barriques and tonneax.

Alcohol content: 14.5% by volume

#### **SENSORY PROPERTIES:**

Color: Ruby red with garnet hues

**Aroma:** Powerfully aromatic with cherry, plum, and tobacco with notes of eucalyptus, chocolate, and spicy white pepper. Complexity of expression authentic to Sangiovese and Chianti Classico.

**Tasting profile:** Full-bodied and powerfully fruity with elegant tannins perfectly supported by a good acidity. The finish is characterized by pleasantly sweet tobacco, plums, and balsamic herbs.

## FIRST YEAR OF PRODUCTION: 1947









