



CHIANTI RUFINA DOCG

ORIGIN	Grapes grown predominately in the best areas of the Chianti Rufina sub-zone.
GRAPES	Sangiovese 95% Colorino 5%
ALCOHOL CONTENT	13%
VINIFICATION	Classic red Vinification with a period of maceration (skin contact) of about ten days. Before its release, it matures in bottle at least three months.
MATURATION	This wine is produced for early drinking however, you will find this wine will age for several years.
COLOUR	Intense ruby red colour with garnet reflections.
FRAGRANCE	Concentrated nose showing plum and berry character.
TASTE	Full and round on the palate with soft tannins and a long, fruity peppery finish.
SERVING TEMPERATURE	16 - 18°C
ACCOLADES	2017 Mundus vini - Gold 2011 Duemilavini - 3 clusters [2007 vintage] 2010 Luca Maroni - 85 points [2008 vintage] Cuisine ★★★★★
ORDER CODE	LQRMASI01 - 375ml /24 per carton LQRMASI02 - 750ml /12 per carton LQRMASI03 - 750ml Basket /6 per carton



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