



CHIANTI RUFINA BASCIANO DOCG

ORIGIN	Grapes from the Basciano vineyard.
GRAPES	Sangiovese 93% Colorino 2% Canaiolo 5%
ALCOHOL CONTENT	13.5%
RESIDUAL SUGAR	
VINIFICATION	Fermentation after a maceration of about 15 days.
MATURATION	Part of the wine ages in French oak for about 6 months then another 6 months in bottle prior to release.
COLOUR	Deep ruby red colour tending towards garnet with aging.
FRAGRANCE	Intense bouquet with berry, violet and fruit aromas.
TASTE	On the palate it is full, round and harmonious with an excellent tannic structure. The palate receives vibrant plum / berry fruit, finishing with rounded firm tannins. A well balanced quality Chianti with plum and dark berry flavour.
RECOMMENDED WITH	
SERVING TEMPERATURE	16 - 18°C
ACCOLADES	2012 Spiegelau Wine Comp - Silver [2009 vintage] 2010 Decanter ★★★★★ 17/20 [2007 vintage] Cuisine ★★★★★
ORDER CODE 750ml	LQRMASI07 - 750ml / 6 per carton



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