

# Ruffino RISERVA DUCALE ORO

Chianti Classico Riserva DOCG

VINTAGE: 2008

VARIETAL: Sangiovese 80%, Cabernet Sauvignon 10% and Merlot 10%.

## VINEYARDS

*Place of production:* The grapes for the production of Riserva Ducale Oro come from the Ruffino estates of Gretole, Santedame and Montemasso, located in the most prestigious production areas of Chianti Classico.

*Soils:* Hilly land with poor soil of mixed clay and sand, generally rich in skeleton.

*Microclimate:* Variable for the different areas, but generally characterized by hot and dry summers with high day-night temperature swings which favour an optimal maturation process of the grapes.

*Altitude:* From 350 to 470 meters above sea level

*Exposition:* Variable, with predominance of south, south-west and south-east exposition. The low positioned valley areas have been excluded because they are considered to be too fertile.

*Growing system:* Cordon trained

*Vine density:* 5000 plants/hectare

*Age of vineyards:* after 1980.

## VINIFICATION AND AGEING

*Harvest:* Riserva Ducale Oro Chianti Classico Riserva is produced with grapes meticulously selected by hand during harvest. The picking started at mid September and ended in mid October. The vintage 2008 shows a vivid fruity note, with spicy hints and great elegance.

*Yield of grapes per hectare:* 6 tons per hectare.

*Fermentation:* The alcoholic fermentation, aided by racking and punching down, took place in thermo-controlled stainless-steel vats at an average temperature of 28 C° for 10 days, and was followed by a post-fermentative maceration on the skins lasted further 10 days.

*Ageing:* After completing the malo-lactic fermentation, the wine was aged in vats for about 36 months, then in oak casks for about 12 months, and lastly a minimum of 6 months in the bottle.

Alcohol Content: 13.5% vol.

## SENSORY PROPERTIES

*Colour:* Ruby red with garnet hues.

*Aroma:* An intense impact with powerful notes of cherry, plum and violet opens a bouquet that then fades into neat aromas of tobacco, chocolate, cinnamon and spicy hints of black pepper. Great complexity in the overall bouquet, neat expressions of the authentic Sangiovese and Chianti Classico aromas.

*Tasting profile:* Full-bodied, very powerful in its fruity notes, with elegant tannins perfectly supported by a good acidity. The finish is characterized by pleasant sensations of sweet tobacco. The aftertaste is particularly long and shows powerful notes of plums and lighter aromas of clove.