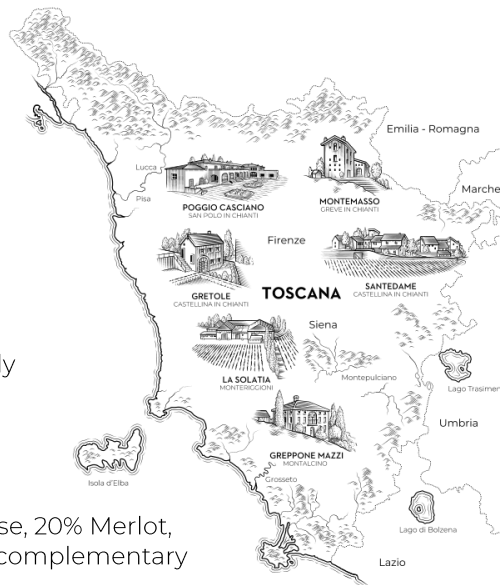


# Riserva Ducale Oro

## CHIANTI CLASSICO GRAN SELEZIONE

DENOMINAZIONE DI ORIGINE CONTROLLATA E  
GARANTITA

Selected vineyards from the Ruffino Estates of Gretole and Santedame, located in the heart of Castellina in Chianti. Altitude: 250-400 m. Soil: hilly land with impoverished soil of mixed clay and sand, abundant in stones and galestro



**GRAPE VARIETIES:** 80% Sangiovese, 20% Merlot, Cabernet Sauvignon and other complementary grapes

**AGEING PERIOD:** 36 months

**AGEING TYPE:** concrete vats, large Slavonian oak casks, barriques

### TASTING NOTES

Color: ruby red with garnet hues

Aromas: intense notes of cherry, plum and violet stand out, unfurling a more complex bouquet with hints of eucalyptus, chocolate and black pepper

Tasting profile: a wine of impressive structure with elegant tannins supported by nice acidity. The finish is characterized by pleasing sensations of tobacco with a persistent finish that recalls clear hints of plum and balsamic notes. Riserva Ducale Oro will age gracefully for decades.

### VINIFICATION AND AGEING

Riserva Ducale Oro is produced with grapes that are carefully selected during the harvest. The alcoholic fermentation and maceration, aided by racking and délestage, takes place in temperature-controlled stainless-steel vats for 21 days. The malolactic fermentation takes place in concrete vats. Riserva Ducale Oro Gran Selezione is aged for about 36 months, including the first 12 months in concrete vats, followed by 12 months of ageing in barriques used for more than four years and a final 12 months in large Slavonian oak casks.

### WHY?

- Riserva Ducale Oro preempted the Gran Selezione concept. It was invented in 1947 as an additional selection of Riserva Ducale, Chianti Classico Riserva. Produced entirely on the Ruffino estates of Gretole and Santedame in the municipality of Castellina in Chianti.
- One out of every three bottles of Chianti Classico Gran Selezione opened in the world is Riserva Ducale Oro.
- Multi-award-winning by international wine critics over the years, Riserva Ducale Oro received 94 points from James Suckling in the last two vintages.

**FIRST VINTAGE:** 1947

### AWARDS VINTAGE 2020

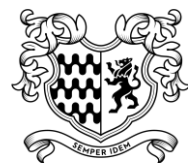
Gold Medal – The Drink Business Spring Tasting (UK)

### AWARDS VINTAGE 2019

94/100 James Suckling (USA)  
5 grappoli Bibenda 2024 (IT)  
96/100 Doctor Wine (IT)

### AWARDS VINTAGE 2018

94/100 James Suckling (USA)  
Gold Medal – Mundus Vini Spring Tasting 2023 (DE)



**RUFFINO**  
1877