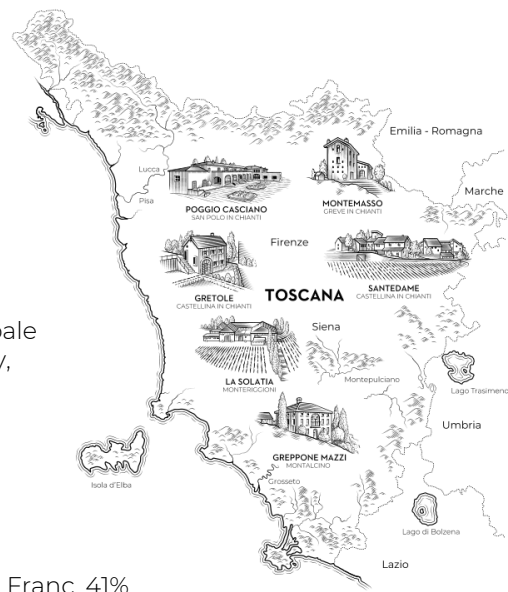


Alauda

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes come from single vineyards on the Poggio Casciano Estate: Merlot from the Poggio al Mandorlo vineyard, Cabernet Franc from Rapale and Colorino from Alexander. Altitude: 290-450 m. Soil: abundant in clay, limestone and a small percentage of silt



GRAPE VARIETIES: 47% Cabernet Franc, 41% Merlot, 12% Colorino
AGEING PERIOD: 24 months
AGEING TYPE: French barriques

TASTING NOTES

Color: deep red with hints of violet
Aromas: intense ripe red fruit with complex secondary balsamic aromas
Tasting profile: the Merlot yields ripe cherry and plum, while Cabernet Franc gives herbal, smoky and spiced notes, while the Colorino lends balsamic overtones. The ageing adds depth to the blend, bestowing gentle spices and elegant tannins. Alauda is an enduring wine with an impressive body. This wine will age gracefully for decades.

VINIFICATION AND AGEING

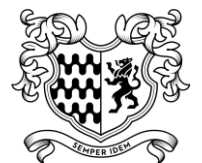
The alcoholic fermentation and maceration aided by punching down and délestage takes place in temperature-controlled stainless-steel vats. The malolactic fermentation is carried out in new French barriques with repeated bâtonnage. Alauda ages in French barriques for about 24 months.
Alcohol content: 15.5%

VINTAGE 2020

A wholesome vintage, with a considerable reduction in the yield and swings in temperature, especially in September.
First vintage: 2011

WHY?

- Alauda is a blend of international grapes and Colorino, a native Tuscan grape variety that was on the brink of extinction and has been recovered in recent years through research and promotion, which Ruffino has always believed in. It is the only Ruffino wine featuring predominately Cabernet Franc.
- Alauda is only produced in limited amounts and in exceptional vintages.
- Alauda ages in new French oak barriques by Jean Vicard.



RUFFINO
1877