

AD 1085

TOSCANA

INDICAZIONE GEOGRAFICA TIPICA

The grapes used to produce AD 1085 come from the Montemasso. Vineyards are located in the Chianti Classico wine region, south of Florence, in Greve in Chianti municipality. The estate is planted with 30 hectares of vineyards, which are grown on the steep slopes.



GRAPE VARIETIES: 100% Colorino.

AGEING PERIOD: 36 months.

AGEING TYPE: stainless steel, French barriques and amphorae.

TASTING NOTES

Color: dark purple with ruby highlights.

Aromas: a complex bouquet with fruity notes such as plums, redcurrants and macerated cherries accentuated by rose and violet.

Flavors: a rich and enduring wine, with soft tannins. A wine of impressive structure with elegant tannins. The finish is characterized by pleasing sensations of rose and balsamic notes.

VINIFICATION AND AGEING

Alcoholic fermentation and maceration, aided by periodic pump-overs and délestage, take place in temperature-controlled stainless steel tanks for approximately 28 days. Malolactic fermentation is carried out in wood, followed by a period in oak barrels for about 12 months before receiving further aging in amphorae.

Alcohol content: 14.5%

VINTAGE 2019

A good vintage with a great ripening and picking season.

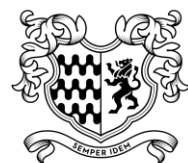
First Vintage: 2017

WHY?

- The term 'colorino' originates from the intense color of its skin, which was previously used to give color to wine. Today, it stands as a unique and authentic expression of the Tuscan territory.
- Ruffino is among the few Tuscan wineries to produce this grape variety in its pure form.
- The name 'AD 1085' refers to the earliest official document confirming vine cultivation at the Poggio Casciano Estate.

AWARDS

92/100 Falstaff (AT)



RUFFINO
1877