

Romitorio di Santedame

CHIANTI CLASSICO GRAN SELEZIONE

DENOMINAZIONE DI ORIGINE
CONTROLLATA E GARANTITA

The grapes come from a single vineyard on the Santedame Estate in Castellina in Chianti, in the heart of the Chianti Classico.



VINTAGE

2020

GRAPE VARIETIES

90% Sangiovese and 10% Colorino

ALTITUDE AND SOIL

430 mt. a.s.l., soil rich in shale and calcareous marl, with a moderately deep profile. Silty-sandy-clayey composition.

VINTAGE REPORT

A good vintage with normal conditions. Rain distributed throughout the spring and summer, followed by hot, dry weather that was perfect for the grape ripening.

VINIFICATION AND AGING

Alcoholic fermentation and maceration take place in temperature-controlled stainless-steel tanks. The maceration of the skins is extended beyond 20 days to extract as many polyphenols as possible. This is followed by a total aging period of 30 months, 24 of which are in barriques.

TASTING NOTES

Color: intense ruby red

Aromas: typical fruity aromas of Sangiovese stand out, with black cherry and ripe plum. Intense floral notes of violet follow, leading to a much more complex bouquet with spicy hints of dark chocolate and black pepper. Tasting profile: sweet tobacco and balsamic notes. It is a well-balanced wine with elegant tannins supported by good acidity. A persistent wine with great structure, suitable for long aging.

WHY?

- Romitorio di Santedame comes from a single vineyard of Santedame Estate.
- Romitorio di Santedame is produced in limited amounts, never exceeding 15,000 bottles. It has only been produced in truly exceptional vintages like 2015, 2016, 2019, 2020 and 2022.

FIRST VINTAGE: 2015

AWARDS

Master Medal The Drink Business Global Sangiovese Masters (UK)
90/100 Decanter (UK)
90/100 Falstaff (AT)
94/100 Wine Spectator (US)



RUFFINO
1877