

Santedame

CHIANTI CLASSICO

DENOMINAZIONE DI ORIGINE CONTROLLATA E
GARANTITA

The grapes used to produce this wine come from the Santedame Estate, near the village of Castellina in Chianti, in the heart of Chianti Classico. Altitude: 350-470 m. Soil: high hills, with a clay-loam to sandy-loam texture, abundant in stones



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

AGEING PERIOD: 6 months

AGEING TYPE: concrete tanks, barriques

TASTING NOTES

Color: ruby red

Aromas: the wine is intense with intriguing complexity, including violets, which are typical of Sangiovese, cherries, black pepper and tobacco

Tasting profile: the wine has a nice body with plum and black cherry nuances, as well as vibrant and juicy tannins. Long finish.

VINIFICATION AND AGEING

The alcoholic fermentation and maceration aided by pumpover and délestage take place in temperature-controlled stainless steel vats for about 21 days. The wine ages in concrete tanks and a further 6 months in barriques

WHY?

•A Chianti Classico with a refreshing and fruity style with a few months of barrel ageing, it is perfect when matched with traditional Tuscan recipes, such as meat, and international foods, especially spicy flavors.

FIRST VINTAGE: 1988

AWARDS VINTAGE 2019

90/100 Falstaff (AT)

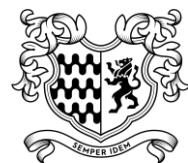
94/100 Gardini Notes.com (IT)

AWARDS VINTAGE 2017

Silver Medal - Mundus Vini (Germania)

AWARDS VINTAGE 2016

90/100 - Gold Medal - Gilbert & Gaillard (Francia)



RUFFINO
1877