

Ruffino Greppone Mazzi 2017

Ruffino, a historic name in Italian winemaking, was founded in 1877 and is known for producing some of Italy's most iconic wines. Located in Tuscany, Ruffino embraces a philosophy of crafting wines that reflect their heritage and terroir. The Ruffino Greppone Mazzi 2017 is a sophisticated Brunello di Montalcino, crafted from 100% Sangiovese to highlight the depth and elegance of Tuscany's renowned terroir.



General Information

- **Producer:** Ruffino
- **Appellation:** Brunello di Montalcino DOCG, Tuscany, Italy
- **Varietal Composition:** 100% Sangiovese
- **Vintage:** 2017
- **Alcohol Content:** 14.5%
- **Volume:** 750ml



Vineyard and Terroir

- **Location:** Vineyards located in the southeastern area of Montalcino, benefiting from a combination of elevation and sun exposure.
- **Soil Type:** Rich in galestro, clay, and limestone, providing excellent drainage and contributing to the wine's minerality and structure.
- **Viticulture Practices:** Sustainable farming with a focus on enhancing vineyard health and preserving the integrity of the Sangiovese grape.



Winemaking

- **Harvest:** Grapes are carefully hand-harvested to ensure the selection of the best fruit.
- **Vinification:** The wine undergoes fermentation in stainless steel tanks at controlled temperatures, followed by malolactic fermentation.
- **Aging:** Aged for a minimum of 36 months in large Slavonian oak barrels, with an additional period of bottle aging to integrate flavors and achieve complexity.



Tasting Notes

- **Appearance:** Deep ruby red with garnet hues.
- **Aroma:** Intense aromas of ripe cherry, plum, and dried flowers, complemented by hints of tobacco, leather, and spice.
- **Palate:** Full-bodied and well-structured, featuring flavors of dark fruit, balanced acidity, and firm tannins.
- **Finish:** Long and persistent, with a refined, harmonious aftertaste of oak and earth.
- **Aging Potential:** Can age gracefully for up to 15-20 years, allowing further development of its flavors.



Food Pairing

- **Recommended Pairings:** Ideal with roasted meats, game dishes, hearty stews, and aged cheeses.



Sustainable Practices and Certifications

- **Sustainable Winemaking:** Ruffino is committed to sustainability through its Ruffino Cares initiative, focusing on organic farming by 2025, water conservation, and precision viticulture. They've implemented advanced irrigation and wastewater treatment systems and use solar power to reduce their environmental footprint. This initiative integrates responsible practices across production, from vineyard management to recyclable packaging.



Awards and Recognition

- Ruffino Greppone Mazzi 2017 has been acclaimed for its balance and complexity, earning high praise from critics for its structure and aging potential.

Producer's Notes

The Ruffino Greppone Mazzi 2017 is an elegant and powerful Brunello di Montalcino that embodies the richness of Tuscany's terroir. Its refined character and long aging potential make it a standout wine for collectors and enthusiasts alike.