



Ruffino Aziano Chianti Classico 2019

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. Ruffino's Aziano Chianti Classico 2019 is a vibrant, well-balanced wine that reflects the rich terroir and traditional winemaking heritage of the Chianti Classico DOCG region in Tuscany.



- Producer: Ruffino
- Appellation: Chianti Classico DOCG, Tuscany, Italy
- Varietal Composition: 85% Sangiovese, 15% other red grape varieties (Cabernet Sauvignon, Merlot)
- Vintage: 2019
- Alcohol Content: 13.5%



RUFFINO

Vineyard and Terroir

- Location: The vineyards are situated in the heart of the Chianti Classico region, where the altitude and exposure create ideal growing conditions.
- **Soil Type**: Galestro and limestone-rich soils, which contribute to the wine's characteristic minerality and structure.
- **Viticulture Practices**: Sustainable farming practices focusing on preserving the health of the soil and vines.





Winemaking

- **Harvest**: Grapes are harvested by hand to ensure the selection of only the best fruit.
- **Vinification**: The wine is fermented in stainless steel tanks under controlled temperatures to preserve the freshness and aromatic profile of the fruit.
- **Aging**: The wine undergoes 11 months of aging in oak barrels, followed by additional bottle aging to achieve a well-integrated structure.

Tasting Notes

- Appearance: Ruby red with garnet reflections.
- **Aroma**: Intense aromas of ripe red cherries, plums, and a hint of spice and violets.
- **Palate**: Medium-bodied with flavors of red fruits, balanced by fresh acidity and soft tannins, leading to a smooth finish.
- **Finish**: A long, harmonious finish with lingering fruit and subtle oak nuances.
- Aging Potential: Best enjoyed now or age for 4-5 years.

Food Pairing

• **Recommended Pairings:** Pairs perfectly with Tuscan dishes such as grilled meats, roasted vegetables, and pasta with rich tomato-based sauces.



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.



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Awards and Recognition

• The Ruffino Aziano Chianti Classico is consistently praised for its balanced structure, vibrant fruit, and excellent value, making it a standout wine from the Chianti Classico region.

Producer's Notes

The 2019 Ruffino Aziano Chianti Classico embodies the elegance and tradition of Tuscany, offering a beautifully balanced wine with rich fruit flavors, soft tannins, and a harmonious finish. Perfect for enjoying with a variety of Italian dishes or on its own.