



## Ruffino Riserva Ducale Chianti Classico Oro 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 Riserva Ducale Oro 2019 is a prestigious wine that represents the pinnacle of Chianti Classico, offering a refined and elegant profile with layers of flavor and a long, satisfying finish. Perfect for aging or pairing with rich, flavorful dishes.



## **General Information**

- Producer: Ruffino
- Appellation: Chianti Classico Gran Selezione DOCG, Tuscany, Italy
- Varietal Composition: Predominantly Sangiovese, with small amounts of other red varieties
- Vintage: 2019
- Alcohol Content: 14%
- Volume: 750ml



### Vineyard and Terroir

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- **Harvest**: Hand-harvested to select only the finest grapes at optimal ripeness.
- **Vinification**: Fermented in stainless steel tanks at controlled temperatures to retain the aromatic purity of the fruit.
- **Aging**: Aged for 36 months in oak barrels, followed by additional bottle aging to achieve complexity and integration.





#### Winemaking

- **Harvest**: Hand-harvested to ensure the selection of only the finest grapes.
- **Vinification**: Fermented in stainless steel tanks at controlled temperatures to preserve the aromatic integrity of the Sangiovese grape.
- **Aging**: Aged for 24 months in oak barrels, followed by additional time in bottle to achieve optimal complexity and integration.

### Tasting Notes

- Appearance: Deep ruby red with garnet hues.
- **Aroma**: Intense aromas of ripe cherries, dark berries, and hints of violet, complemented by notes of tobacco, spice, and balsamic.
- **Palate**: Full-bodied with flavors of black cherry, plum, and savory spices, balanced by firm tannins and vibrant acidity.
- **Finish**: Long and complex, with a lingering aftertaste of dark fruit and subtle oak nuances.
- **Aging Potential**: Suitable for aging up to 15 years, allowing the flavors to evolve further.

### **Food Pairing**

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

#### 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 Riserva Ducale Oro 2019 has been recognized as one of the top examples of Chianti Classico Gran Selezione, receiving praise for its depth, complexity, and aging potential.

### **Producer's Notes**

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