

## CEDRO RED WINE



This Chianti Rufina which is produced from Sangiovese grapes accurately selected in our vineyards, reflects the typical style of the territory taking the name of the Farm as its symbol.

Its character combined with advanced technology used within the Farm creates a particularly bodied wine with strong disposition towards ageing.

<b>Denomination:</b>	Chianti Rufina D.O.C.G.
<b>Grapes used:</b>	90% Sangiovese, 5% Canaiolo Nero e 5% Ciliegiolo.
<b>Production area:</b>	Vineyards situated at about 400 metres above sea level on soil rich in structure and for the most part made up of marl (Tuscany rock) to which Chianti owes its character.
<b>Year of plantation:</b>	Between 1972 and 1981 (old vineyards), in the nineties (modern plantation)
<b>Type of growth:</b>	Guyot and Cordone speronato (method of pruning the vine)
<b>Production:</b>	About 1,5 kg grapes per plant.
<b>Type of Harvesting:</b>	Hand picking into crates before the middle of October.
<b>Wine-making</b>	Cleaning of grape-stalk and soft pressing of grapes, fermentation and soaking with controlled temperature, a little in steel vats and a little in vats of French oak-wood for about 15 days with numerous turning and stirring.
<b>Ageing:</b>	Inside French oak-wood barrels of 35 hl for about 12-16 months
<b>Refining:</b>	In bottle for at least 6 months.
<b>Sensorial points:</b>	Intense ruby red and bright colour. Full bouquet, clean and persistent, with a taste of small mature woodland fruits and black pepper. A dry taste, sapid, gives dense tanning, hot and full. Finally a good persistence with background flavour of fruit and spices.
<b>Consumed with (drunk with)</b>	Young wine, goes with the whole meal. In ageing preferred to accompany meat sauces, Poultry and roasts.