

CHIANTI

RUFINA

DOCG

chianti docg

Rùfina is one of eight sub-zones of the
Chianti appellation, alongside:

Chianti Classico

Colli Aretini

Colli Fiorentini

Colline Pisane

Colli Senesi

Montalbano

Montespertoli

location

Rùfina is located in the northeast corner of the delineated Chianti wine-growing region, in Tuscany. Central Italy.

An 30 minute drive east of Florence.

history

Rùfina is one of the original sub-zones as set forth in 1932, establishing the boundaries for the Chianti appellation.

Rùfina specifically was first mentioned in 1716 by Cosimo de' Medici III, Grand Duke of Tuscany as an exceptional wine-producing region.

tiny & mighty

Rùfina is the smallest of the Chianti DOCG subzones, but one of the largest producers of wine.

It is considered to produce one of the most distinctive and consistent styles of wine within Chianti.

grapes

Chianti Rùfina DOCG must contain minimum 70% Sangiovese.

Local and indigenous red and white grapes, principally: Canaiolo, Colorino, and Malvasia.

Cabernet Sauvignon and Cabernet Franc are allowed at 15% maximum.

terroir

Grapes grow in south and southwest-facing vineyards at altitudes as high as 500 meters/1,650 feet circa above sea level.

Cool nights and hot, sunny days produce even and elegant aromas and ripeness.

Chalk-rich soil balances water to produce sleek acidity.

aging

Chianti Rufina DOCG ages, most often in barrels, for a minimum of 1 year.

It is known for piquant acidity and notable tannic structure, and can age gracefully for years, some for decades.

tasting notes

**Ruby red, semi-transparent color,
garnet with age.**

**Fruity aromas of dark wild berries.
Floral notes of violet. Spicy notes
ranging from sweet to peppery.**

**Vibrant on the palate and velvety
with age. Deep, mouthwatering
finish.**

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pairing

The bright, clean acidity and tannins are a match for succulent and juicy meat-based dishes like beef brisket or stewed mixed meat.

The elegant fruit and floral qualities balance gamey aspects of wild boar and venison, as well as mushrooms.