

Vin Santo del Chianti Rufina Riserva



dal 1200

VILLA di VETRICE

GENERAL FACTS

Vintage
2003

Denomination
DOC

Color
Amber

Grapes
Sangiovese, Malvasia
bianca, Trebbiano

Region
Tuscany

Period of harvest
Mid September

Yield per hectare
45 hl.

Vinification
In Caratelli

Aging
10 years in
Caratelli

ORGANOLEPTIC CHARACTERISTICS

Color
Golden, amber

Nose
Intense and
persistent

Taste
Almost dry, fresh,
balanced, evolved,
complex, harmonic

Serving
temperature
18 °C

Food suggestions
Dessert, cakes, liver-
paté dishes, complex
cheeses

PACKAGING

Type
Bottles

Closure
Natural cork

Content
0.5 l

Units per case
Carton box of 6 or 12

THE WINERY

It's as easy as a Tuscan morning: You leave Florence, drive east a few miles and suddenly a whole new world opens up before you – the hills of Chianti Rufina. Near the city of Pontassieve you discover the wineries of VILLA DI VETRICE. In the midst of vineyards, olive groves and cypresses stands a superb 13th-century lookout tower, at the foot of which estate houses are nestled into the landscape. The villa, with a history that reaches all the way back to the 11th-century, is the heart of it, and a place where an unparalleled product is created. Pressing exceptional grapes and producing first-class wines, watching them mature and sending them out into the world is a big responsibility. For five generations now, VILLA DI VETRICE has been run by vintners who are passionate about this tradition and the responsibility that comes with it.

THE WINE

VILLA DI VETRICE Vin Santo del Chianti Rufina Riserva starts its history in the specially designed “Vinsantaia”, a space under the roof where the grapes (Trebbiano, Malvasia bianca and Sangiovese) are hung from rafters to dry from the harvest until December. The Vin Santo is then sealed into small barrels (“caratelli”) for a minimum of ten years. The wine that is left after the long aging time (typically only 2/3) is then carefully separated from the lees and bottled.

The VILLA DI VETRICE Vin Santo is fresh, focused and elegantly open with a thick and exquisite mouth-feel. On the palate it shows harmonious, with oil, toffee, walnut, leather, caramel and dried apricot character. Dried fig and orange peel accents lead to an everlasting finish.

The multiple layers, long finish, acidity and good structure make this wine a perfect partner for nut based cakes, dessert cakes, liver-paté dishes and complex cheeses.

