

RUFFINO

\$94.75

* Suggested retail price



Ruffino, Greppone Mazzi Brunello Di Montalcino 2017

	Product code	14870314
	Licensee price	\$82.21
	Format	6x750ml
	Listing type	Private import
	Status	Available
	Type of product	Still wine
	Country	Italy
	Regulated designation	Denominazione di origine controllata e garantita (DOCG)
	Region	Tuscany
	Appellation	Brunello di Montalcino
	Varietal(s)	Sangiovese grosso 100 %
	Alcohol percentage	15%
	Colour	Red
	Closure type	Cork with plastic head

ABOUT THIS WINERY

When they founded their winery in 1877, Ilario and Leopoldo Ruffino knew that the secret to producing the best Tuscan wines was access to the best vineyards. With this philosophy in mind, Ruffino has assembled over the years a collection of top wineries in the most important fine wine designations in Tuscany. For the company, each of the vineyards is like a jewel – a gift of the land of inestimable value.

TASTING NOTES

Color: Ruby red with garnet hues
Aroma: Complex, refined, and very intense aromatics of ripe plum, cassis, and maraschino cherry enriched with hints of cocoa and sweet tobacco.
Tasting profile: Full-bodied and rich with a complex, elegant structure. The velvety tannins create a beautiful balance for the red fruit flavors. Deep notes of spice lead to a remarkably long finish.

PRODUCTION NOTES

Harvest: The wine is crafted from the finest grapes in the vineyard. This outstanding vintage created the perfect conditions for the fruit to reach ideal ripeness before being hand-harvested and later sorted by hand in the winery. Fermentation: The juice was fermented and macerated in thermo-controlled stainless steel vats with regular délestage and pump-overs. Aging: After completing malolactic fermentation, the wine was aged in oak barrels for 24 months. Before bottling, it rested again for a...

