



Cedro Chianti Rufina Riserva DOCG Fattoria Lavacchio

Certified Organic

Varietals: 90% Sangiovese, 10% Merlot.

Area of production: Chianti Rufina (North of Florence, Tuscany).
Vineyards are situated 400 mt. above sea level in soil rich in marl.

Age of vineyards: 40 for the Sangiovese & 15 for the Merlot.

Training system: Guyot.

Production: Approx. 1 kg of grapes per vine.

Harvest: Manual in small cases before mid October.

Vinification: Soft destemming of the grapes; fermentation and maceration are achieved at a controlled temperature in French oak barrels of 70 hl for about 25 days with numerous pumpovers and delestages.

Maturation: About 50% of the stock matures in French oak barrels of 35 hl for 14 to 18 months depending on the vintage. The other 50% matures in new French oak barriques for the same period.

Refinement: 12 months in bottles before release.

Ageing capacity: 8-10 years.

Sensory characteristics: Its color is a deep ruby red with granite reflections. At the nose it is persistent and has intense perfumes of red berries and spice. It is full bodied with a predominant cherry flavour and a touch of cassis, this wine is dry and harmonic and its slightly tannic resonance softens with age.

Serving suggestions: In its early years this wine is complimented with all dishes and when matured, it pairs nicely with roasts, wild game and cheeses.

Alcohol: 14.5-15%.

Serving temperature: 18-20° C.