



Ludié Chianti Rufina DOCG Fattoria Lavacchio

Certified Organic

“La vecchia in salita” is the name of the vineyard that produces the Sangiovese destined to our most noble wine; it is dedicated to the future generation of Luna and Diego. The label was inspired by the works of the famous ceramist Innocenti and made entirely from pierced velvet.

Varietals: 100% Sangiovese.

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: 1963.

Training system: Traditional upturned Guyot.

Production: Approx. 0.8 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 stainless steel for about 25 days with numerous pumpovers and delestages.

Maturation: In French oak barriques for 24 months.

Refinement: At least 18 months in bottles before release.

Ageing capacity: From one generation to another.

Sensory characteristics: Its color is a dark ruby red. The nose is well balanced with dark cherry syrup, chocolate, spice and moist chewing tobacco. The wine spreads thickly and smoothly over the palate, it exudes dark extraction and rich plushness with good acidity to finish, which really speaks of the Rufina area.

Serving suggestions: Needs to be enjoyed with some years of age and requires decanting. It pairs perfectly with roasts, wild game and cheeses, but is also very enjoyable on its own.

Alcohol: 14.5-15%.

Serving temperature: 18-20° C.