



CHIANTI RUFINA Vintage 2009

Source vineyards:	Vineyards located in Colognole and Poggio Reale (Community of Pontassieve - Firenze).
Elevation:	250/520 meters.
Soils profile:	Medium-textured clayey soils, with substantial gravel-pebble component from Alberese breakdown. Neutral or subalkaline pH with low limestone proportion.
Training system:	Low 60-cm.-high bilateral cordon.
Grape varieties:	95% Sangiovese - 5%Colorino.
Average yield per ha:	48 hectolitres.
Production:	10/12 day maceration at ca. 27°C with frequent punch-downs and/or pump-overs.
Maturation:	Sangiovese: 15 months in medium-sized Slavonian and French oak casks (20-30 hl). Colorino: 12 months in Allier barrels of 225 lt. (1 and 2 years old oak)
Bottle ageing:	12 months.
Cellaring potential:	7/10 years.
Alcohol:	13,5% vol.
Dry extract:	29 gr/lt.
Total acidity:	5,46 gr/lt (in tartaric acid)
Ph:	3,48
Residual sugar:	1,1 gr/lt