



Fattorie di Galiga e Vetrice: Chianti Rufina

Label	Villa di Vetrice
Vintage	2013
Denomination	DOCG
Color	red
Biologic	no
Dryness	dry
Type	still
Grapes	Sangiovese, Canaiolo, Colorino
Region	Tuscany
Period of harvest	mid September through mid October
Yield per hectare	45 hl.
Vinification	in conformity with regulations



Ageing	9 to 12 months in oak barrels
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Organoleptic characteristics

Colour	ruby red tending to garnet while ageing
Nose	intense and persistent
Taste	dry with well-balanced tannins
Serving temperature	18 °C.
Drink before	within 4 years
Food suggestions	roast, game and well-matured cheeses

Packaging

Type	bottles
Closure	natural cork
Content	0.75 l
Units per case	carton box of 6
Units per layer	not available
Units per Euro-pallet	840

