



RUELLO

Chianti Classico Riserva

DOCG
2019



GRAPE VARIETIES

Sangiovese 100%

PRODUCTION AREA

Chianti Classico east of Siena with south/east exposure

VINEYARD SURFACE AREA

1,9 Ha

VINEYARD ALTITUDE

380 metres above sea level

SOIL TYPE

Red marlstone and argillites

VINE MANAGEMENT

Spurred cordon

PLANTING DENSITY

5000 plants per Ha

HARVEST PERIOD

Second decade of September

MATURATION

24 months in tonneaux

AGEING

In bottle minimum 9 months

TOTAL ALCOHOL CONTENT

14,5 %

TOTAL ACIDITY

5,56 GR/LT



BOSCHETTO CAMPACCI

TOSCANA

TASTING NOTES

Its appearance is a bright ruby red colour. The nose recalls red fruit notes such as cherry, blackberry, plum and wild fruits accompanied by violet flowers and seasoned with sweet spices, Tuscan tobacco and traces of autumn undergrowth. On the palate the tannic structure is harmonious, juicy, round and velvety tannins are supported by a fresh and vibrant acidity. The body is full and textural with a long finish and nice savouriness.

THE VINEYARD

The grapes come from vineyards which are on average 30 years of age and with a total surface of 1.9 hectares, cultivated on soils with a high presence of marl, clay and sand. Very rich soils in fossil and mineral elements. The combination of these soils makes it possible to achieve a beautifully balanced wine, with a soft and dense tannic touch.

HARVESTING AND WINIFICATION

Harvest is done manually and following the grapes undergo another selection to achieve the optimal end result. Fermentation takes place in stainless steel tanks at 25 - 26 °C for about 15 days to maintain the olfactory profile, colour extraction and tannin elegance. Following alcoholic fermentation, the wine completes malolactic fermentation in first-passage French and Hungarian oak tonneaux, where it matures for the next 24 months. Maturation in the bottle is at least 9 months before release.

CLIMATE

The 2019 season is characterised in the first part of the year by being on average more rigid and humid. A cool and rainy early spring slightly delayed the vine vegetative cycle compared to previous years, with an alternation of phenological phases resembling the great vintages of the 1980s. A hot but very regular summer, without excessive heat or excessive rainfall, allowed the plants to develop properly, both in terms of vegetation and bunches. This was followed by a September characterised by optimal weather and strong temperature fluctuations, which allowed the grapes to ripen perfectly. The harvest took place in the second ten days of September. An excellent vintage that gave us a balanced and expressive wine, suited for long ageing.