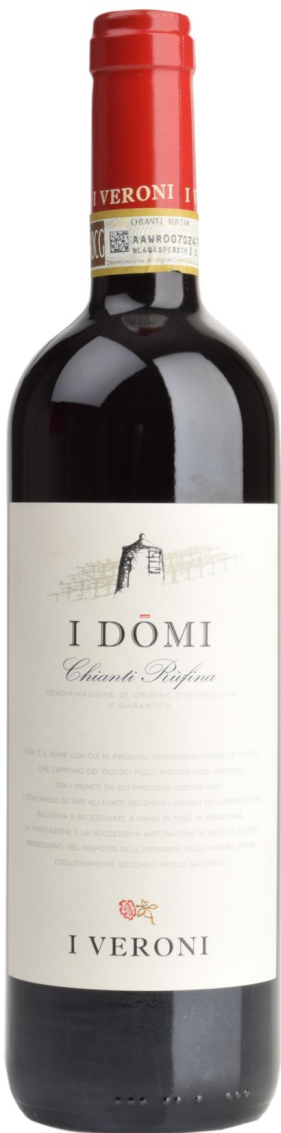


I VERONI

'I DOMI' CHIANTI RUFINA 2020

Chianti Rufina DOCG, Tuscany

BC +177226 — AB +806180



91 points, James Suckling

"A well-defined and typical Chianti Rufina with aromas and flavors of berries and cherries, as well as darker, savory notes of bark and dried herbs. Medium body and grainy tannins that have a dusty-oak coating that absorbs the fruit flavors nicely and gives a long, firm and a slightly bitter, licoricy finish. From organically grown grapes. Drinkable now, but will be better integrated in 2023."

In the Middle Ages the vineyard and farmland of I Veroni formed part of the extensive feudal estates, in the Arno valley, of the Conti Guidi family. At that time the Fattoria was dominated by a watch tower, now in ruins. The present farm buildings are a blend of centuries old structures and contemporary additions. The first stone wine fermentation tank was built in 1809. Parts of this are still visible in the original cellars.

Grapes: Sangiovese 90%, Canaiolo Nero 5%, Colorino 5%

Vineyards: Chianti Rufina area near the vineyard Pianottolo, at an altitude of 250 meters above sea level. South and South-West exposure. Chianti Rufina is known for its high altitude sites, and it is a very small sub zone. The high altitude helps to retain acidity, freshness and give more intense fruit aromas and perfumes.

Winemaking: After manual harvesting, fermentation with the skins takes place for about 15 days in conditioned stainless steel tanks. It is then matured, refined and stabilized for 12-14 months in Slavonian oak casks and then 6 months in bottle.

Tasting Notes: Ruby red with purple tones, clear yet bright, moves smoothly in the glass. On the nose it is intense and rich, yet fine with red berries and ripe red fruit aromas. On the palate it is medium body, dry with balanced tannins, harmonic and persistent.