



RUELLO

Chianti Classico Riserva

DOCG
2020



GRAPE VARIETIES

Sangiovese 100%

PRODUCTION AREA

Chianti Classico east of Siena with south/east orientation

VINEYARD SURFACE

1,9 Ha

VINEYARD ALTITUDE

380 metres a.s.l.

SOIL TYPE

Galestro 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

It's 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 fresh and vibrant acidity. The body is full and textural with a long finish and nice savouriness.

THE VINEYARD

The grapes come from vineyards with an average age of 30 years and a total surface area of 1.9 ha, cultivated on soils with a high presence of marl, clay and sand. Soils very rich in fossil and mineral elements. The combination of these soils makes it possible to obtain a wine of great balance, with a soft and dense tannic texture.

HARVEST AND VINIFICATION

Harvesting is done manually and afterwards the grapes are further selected 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 a minimum of 9 months before release.

CLIMATE

The 2020 season was characterised by a cool spring followed by a hot and long summer, with good temperature fluctuations between day and night (minimum temperatures were always low in both July and August), which allowed the grapes to ripen optimally. Also very important was the absence of water stress, thanks above all to the rains in June and September. These ideal conditions paved the way for a remarkable vintage, distinguished by impressive structure and exceptional balance.