

**Busi Chianti Rufina Riserva**  
**Villa Travignoli**  
**Italy - Toscana - Chianti Rufina DOCG**

This is a Riserva level Chianti showing prestige and elegance, being powerful and elegant at the same time.

Color: Ruby red with garnet reflections.

Aromas: Intense, ethereal bouquet with hints of leather, tar and ripe cherry fruit.

Flavors: Full of ripe fruit with nuances of leather and liquorice. The taste is complex and round and rich with character. The finish is persistent and satisfying.

## Specifications

|                     |                                                                                                                                                                                                                                                                                                                                                       |
|---------------------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <b>Appellation</b>  | Chianti Rufina DOCG                                                                                                                                                                                                                                                                                                                                   |
| <b>Wine Type</b>    | Red                                                                                                                                                                                                                                                                                                                                                   |
| <b>Varietals</b>    | 100% Sangiovese                                                                                                                                                                                                                                                                                                                                       |
| <b>Age of Vines</b> | 10-25 years average                                                                                                                                                                                                                                                                                                                                   |
| <b>Soil type</b>    | Marl and Calcareous clay                                                                                                                                                                                                                                                                                                                              |
| <b>Vinification</b> | Hand harvested in October. Fermentation in stainless steel at controlled temperatures for 7 to 8 days with an additional 7 to 8 days on the skins. The wine is then racked and goes through malolactic fermentation. After a second racking, another 3 months in stainless steel. Aged in Slavonian oak for 18 months and 3 months in Allier barrels. |
| <b>Pairings</b>     | Grilled, braised or roasted meats, dishes flavored with mushrooms, or rosemary. Excellent with polenta dishes.                                                                                                                                                                                                                                        |



## Codes, Weights and Measures

|                      |                              |
|----------------------|------------------------------|
| <b>UPC</b>           | 7 84585 01373 9              |
| <b>Units/Case</b>    | 12                           |
| <b>Unit Size</b>     | 750 mL                       |
| <b>Container</b>     | bottle                       |
| <b>SCC</b>           | 1 07 84585 01373 6           |
| <b>Case Weight</b>   | 32                           |
| <b>Cases/Pallet</b>  | 50                           |
| <b>Layers/Pallet</b> | 10                           |
| <b>SRP</b>           | \$ 40.50 USD<br>750mL Bottle |