

FATTORIA DI BASCIANO

FATTORIA DI BASCIANO 'I PINI' TUSCANY ROSSO

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TECHNICAL DETAILS

The Estate

Located in the town of Rufina, Italy, Fattoria di Basciano is the estate owned by the Masi family since the early 1900's. It is located in the heart of the Chianti Rufina area, on the top of a hill overlooking the Argomena Valley on one side, and the right bank of the Sieve river on the other. In the last 15 years, the estate has been engaged in a program of research and experimentation in the vineyards to reach even higher quality levels. By consistently investing, planting new vineyards, and building a new winery for the vinification and barrel ageing, Basciano continues to evolve and reach new heights.

Wine Making

The three grape varieties are fermented separately; the maceration (skin contact) lasts for about three-four weeks depending on both variety and quality of grapes. The blend is made before transferring the wine into barrels. The wine ages for eighteen months and takes place in half new and half one-year used French oak barriques. The wine is bottled for six months before being released.

Food Suggestions

Pairs well with beef, lamb, veal, poultry, and cured meat.

TASTING NOTES

This wine is dark and inky with a ruby red rim. It is quite aromatic with blackberry, plum and well integrated hints of vanilla. On the palate it is ripe and full with silky tannins and a long, lingering finish. Elements of mocha, spice and herbs are subtle but present.

33% Syrah, 33% Cabernet Sauvignon, & 33% Merlot grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 13.5
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

