

FATTORIA DI BASCIANO

FATTORIA DI BASCIANO RUFINA CHIANTI

CHIANTI RUFINA • TUSCANY • ITALY • EUROPE

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

Fermentation with maceration (skin contact) of about 20 days, held at temperatures between 25 and 28°C. Malolactic fermentation completed in inox tanks. The wine ages in French oak barrels (1 – 2 years old) for 12 months.

Food Suggestions

Pairs well with beef, veal, and poultry dishes.

TASTING NOTES

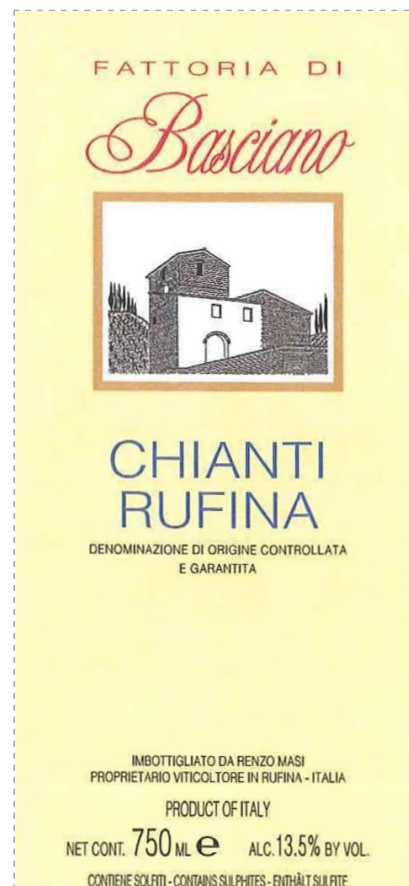
The wine has a deep ruby red color and intense bouquet of black cherry and violet aromas and flavors. It is full and round on the palate with excellent tannic structure and a round harmonious finish.

95% Sangiovese & 5% Colorino grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

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

REVIEWS

Wine Spectator | 90

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

