

FATTORIA DI BASCIANO
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'RISERVA' CHIANTI

CHIANTI • 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

Grapes are picked about 7-10 days after the harvest for their entry-level Chianti Rufina. Fermentation takes place at a temperature between 25 and 28°C. Maceration (skin contact) of about 25 days. The malolactic fermentation is completed in tanks, then the wine stays for 18 months in French oak barrels, half new and half one or two-years old.

Food Suggestions

Pairs well with beef, veal, and poultry dishes.

TASTING NOTES

The Riserva is produced in very good vintages only, from a selection of the best Sangiovese grapes of the Fattoria. This wine is released after about 30 months of ageing, and more years of cellaring will contribute to develop both structure and complexity. Full of dark plum, blackberry and tar flavors, this red also has some carbonic gas. Extracted, revealing smoke and tar notes on the finish.

93% Sangiovese & 7% Colorino grape blend.

This wine contains allergens, sulfites.

SCAN >>

More About
This Wine



ATTRIBUTES

- Available Size: 750mL (12 pc)
- ABV%: 14
- Class: Red

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VINTAGE IMPORTS

Importer & Distributor of Wines & Spirits

