



LA FUGA

CHIANTI RUFINA DOCG

La Fuga is a Chianti Rufina DOCG, 100% Sangiovese and fully represents our desire to maintain a strong link with our territory and with its historic wine-making tradition.

Purple-red in color, fresh on the palate, it has an aromatic profile rich in the typical notes of Sangiovese: red fruits, roses, pepper and tomato leaf. La fuga is suitable to accompany grilled meats and traditional Tuscan first courses.

It is a certified organic wine. Its label pays tribute to the work of a Tuscan artist who well embodies the combination of art and wine, dream and reality, joyfully describing our land and our work.

WINE NAME: **LA FUGA.**

FIRST YEAR OF PRODUCTION: **2018.**

DESCRIPTION OF THE VINEYARDS: **MEDIUM-TEXTURED SOILS RICH IN LIMESTONE AND MARL UNDER ORGANIC FARMING.**

VINEYARD DISPLAY: **SOUTH, SOUTH-WEST.**

ALTITUDE: **350 METERS ABOVE SEA LEVEL..**

TRAINING SYSTEM: **SPURRED CORDON.**

YEAR OF PLANTING: **2006 AND 2015.**

PLANT DENSITY: **4800 PLANTS / HA.**

ROOTSTOCKS: **X110 RICHTER AND X1103 PAULSEN.**

CLONES: **SANGIOVESE VCR 23 FOR THE NEW PLANTS AND UNKNOWN FOR THE OLD ONES.**

GRAPES: **100% SANGIOVESE.**

VINIFICATION TECHNIQUE: the harvest is carried out manually in crates, with multiple passages through a careful selection in the field. The single vine is fermented in steel tanks reached by the de-stemmed grapes by means of a peristaltic pump which, due to its characteristics, maintains the maximum possible integrity. Fermentation takes place at a controlled temperature by means of refrigerating bands present on wine vessels at temperatures no higher than 30°C with double brief daily pumpings combined with delestage (1 or 2 per tank during fermentation) and racking generally takes place after about 15 days of maceration.

AGING TECHNIQUE: after the completion of the malolactic fermentation, the wine continues its aging in steel for several months, after which it is bottled and then continues further with refinement in the bottle before being placed on the market.

MAIN ANALYTICAL DATA: Alcohol: 13.50% – Total acidity: 5,70 gr / liter.

AGING POTENTIAL: 10/20 Years.



BORGO MACERETO

DEGRANDI