



# MUSICA

## CHIANTI RUFINA DOCG RISERVA

Musica has all the characteristics of the Riservas produced in the Chianti Rufina: powerful and structured but at the same time rich in the intrinsic freshness of the wines for this sub-denomination.

Made with 100% Sangiovese grapes obtained from our best vineyard, its power benefits from the wood ageing which has enriched its complexity, structure and persistence. The brick red of the color is followed by a rich bouquet of red fruits, violets, blackberries, coffee and leather.

It goes well with stewed wild boar, Florentine steak and grilled meats.

WINE NAME: **MUSICA.**

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.**

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

ROOTSTOCKS: **110 RICHTER E 1103 PAULSEN.**

CLONES: **SANGIOVESE VCR23.**

GRAPES: **100% SANGIOVESE.**

**VINIFICATION TECHNIQUE:** manual harvest with careful selection of the grapes both in the vineyard and in the cellar. Direct pressing of the grapes with pneumatic press and fermentation in steel tanks at a controlled temperature of 28°-30°C with double short daily pumping combined with delestage. Maceration on the skins for about 20 days.

**AGING TECHNIQUE:** after malolactic fermentation, aging in steel about 8 months and then carefully refined at controlled temperatures for 12 months in French tonneaux and oak barrels of first, second and third passage. Further aging in the bottle for 6 months before to exit on sale.

**MAIN ANALITICAL DATA:** Alcohol 14% vol – Acidity: 5,8 g/l.

**AGING POTENTIAL:** 20/25 Years.



**BORGO MACERETO**

DEGMANO