



THE CHIANTI RUFINA DOCG

We are located in one of Tuscany's most ancient premium winegrowing districts, an area that lies at one of that region's highest and climatically coolest elevations.

The production of high-quality wines has always been so firmly-established here that **Cosimo III de' Medici** included Rufina in his 1716 decree aimed at protecting from imitation and fraud Tuscan wines originating in Chianti (now Chianti Classico), Pomino (now Chianti Rufina and Pomino), Carmignano, and Valdarno di Sopra.

Cosimo III's decree simply recognised a situation that had existed for numerous centuries, and officially canonised, through a history-setting official act, the commitment of these areas to quality winemaking. It contained provisions that were both innovative and remarkably forward-thinking for that era, elements that foreshadowed and prepared for, three hundred years in advance, current DOP legislation in the vitivinicultural sector. In sum, that decree represents a milestone which confirmed Tuscany and Chianti Rufina as benchmarks in the history of fine wine production.

During the 19th and 20th centuries, wines produced in the area of the Sieve river gradually became referred to as Chiantis, first in a general, informal manner, and later by a 1932 Ministerial Decree that formally delineated the geographical extent of Chianti and its various geographical specifications, among them Rùfina. Finally, the region was designated a Denominazione di Origine Controllata (DOC) in 1967 and Denominazione di Origine Controllata e Garantita (DOCG) in 1984.

Rùfina is the smallest of the seven Chianti sub-zones, occupying 12,483 hectares, with 750 of those—soon to become 1,000--officially entered in the Chianti Register. The vineyards yield around 27,000 hl of wine, the equivalent of 3,500,000 bottles sent to market per year. Of the 22 producers of Chianti Rùfina, 20 are members of the **Consorzio Chianti Rùfina**, whose current president is Cesare Coda Nunziante.

As these numbers suggest, Rùfina's renown is not linked to significant production volume but to the remarkable individuality of the Sangiovese grown in this area and to the high levels of wine quality that the individual producers have achieved. These results are the fruits of extensive vineyard re-planting and cellar re-structuring over the last 15 years.

The **production zone** lies in the north-eastern piedmont of the province of Florence, at some 20 kilometres from the regional capital, and comprises the communes of Pontassieve, Rùfina, Londa, Pelago, and Dicomano. Lying on the mid-slopes of the Sieve valley, Rùfina consists largely of high hills and low-mid-elevation mountain terrain. This environment and viticultural area is unique in Tuscany,

with its distinctive ecological and climate microcosm crafting a perfect equilibrium between vineyard, woodlands of fir and chestnut, and olive groves.

The DOCG Rùfina **geology** is striking. Overall, the Sieve river flows through the narrow central valley that runs from Pontassieve towards Dicomano, with ascending elevations in the direction of the latter, while on the stream's right and left are affluent valleys (Vetrice-Masseto), boasting benches, low terraces, and lofty plateaus (Colognole-Frascole-Busini-Pomino).

The landscape is formed of well-rounded hills, with gentle slopes bearing terraced vineyards alternating with piedmonts of modest elevations and with steep-sloped ridges incised by deep ravines.

The soils are predominantly **sandstone and marl**, containing significant amounts of silica and mica and correspondingly low levels of clay, and with abundant pebble-gravel admixture at higher elevations. The Production Code allows vineyards to be planted as high as **700 metres**.

In the dynamic topographical context just described, the **mountain chain of the Apennines** plays a crucial role, profoundly impacting and changing weather conditions. In particular, the Apennines intercept the moisture in the circulating currents, resulting in increased rainfall on the windward slopes (*stau*) and decreased moisture in the leeward (*foehn*) side.

With respect to the distribution of average monthly rainfall, autumn receives the lion's share per year, with November as the single rainiest month. The largest secondary recipients are late winter (February) or spring, with April and May quite rainy, and June considerably less so.

Storms from the Adriatic are less influential, since their impacts are much tempered by the Tuscan-Emilian and Le Marche Apennines, which constitute a lofty, continuous barrier that dilutes the direct effect of such disturbances.

The months of July and August, favoured by hot, dry days and clear skies, experience an almost total lack of rain over the entire area, with September ushering in a gradual return of rainfall, although the scattered nature of the storms brings little substantial or practical relief to the vines.

This **distinctive soil-climate complex** produces elegant, decisively-charactered wines supported by judicious tannins and pronounced acidity, with bouquets redolent of blossoms, wild berry, and spices. Further, they display a **characteristic longevity**, amply demonstrated by reserve wines from particular vineyards, which typically live 40 years and more.

Chianti Rufina must be composed of **70-100% Sangiovese**, while any contributory Cabernet Franc or Cabernet Sauvignon may not exceed 15% nor any white grapes 10%.

Yield of grapes per hectare may not exceed 95 quintals/ha, with a maximum of 3kg/vine. Yield in juice must not exceed 70%, or 66.5 hl/ha.

The resultant wine may be released to market only after 1 September of the year following harvest.

The term **Riserva** requires a minimum ageing of 2 years, of which 6 months must be in oak barrels, and the minimum alcohol by volume is 12.5%.

Vineyard designation.

The source vineyard may be mentioned, provided that the name be followed by the place name or traditional name; that vinification and storage of the wine be in separate containers; and that such vineyard designation, followed by the place name or traditional name, is listed on the grape report, both in the official registers, in the accompanying documentation, and in the pertinent regional list, in accord with Leg. Decree no. 61-2010, art. 6, para. 8.

TERRÆLECTAE

Terraelectae is a voluntary mark conceived and owned by the producer-members of the Consorzio Chianti Rufina, who posit as their goal wines whose characteristics go well beyond those allowed by the Production Code for the Valle della Sieve area, which comprises the communes of Rufina, Dicomano, Londa, Pontassieve, and Pelago. Relevant regulations provide for the possibility of the front label attesting to adherence to a collective voluntary mark.

The **mark** may be adopted exclusively in relation to wines made in conformity with the “Disciplinare di produzione di vini a denominazione di origine controllata e garantita CHIANTI della sottozona e tipologia RUFINA (Production Code of DOCG Chianti wines of the Rufina sub-zone and category).” The wine must be produced exclusively from grapes grown in the Chianti Rufina DOCG sub-zone; must be sourced from estate vineyards or in directly-managed leased vineyards; must be composed of **100% Sangiovese**; and must bear on the label the designation **Vigna** or **Vigneto** (Vineyard)”; and the wine must be traceable.

Vinification and storage of the wine must be in separate containers; and such vineyard designation, followed by the place name or traditional name, must be listed on the grape report, both in the official registers, in the accompanying documentation. The wine must belong to the RISERVA category, be made in accord with the Production Code, and

- Have a maximum production of 70 q/ha;
- Have an alcohol content not less than 12.5% vol.;
- Be aged a minimum of 30 months, of which 18 in oak and at least 6 months in bottle;
- May not be served in carafe- or decanter-style containers.

TERRÆLECTAE represents the very soul of Rufina. It has been created to eloquently express the finest qualities of Sangiovese of Tuscany, thanks to its refined floral scents and notes of ripe black cherry, to the silky elegance of its texture, to the smooth yet vibrant character of its progression, and to its remarkable ageing potential.