

# RUFFINO

## ROMITORIO DI SANTEDAME 2006 TOSCANA IGT

**VINTAGE:** 2006

**GRAPE VARIETY:** 60% Colorino, 40% Merlot

**VINEYARDS:**

*Place of production:* The Romitorio di Santedame vineyard of the Santedame Estate, located near Castellina in Chianti (Siena). The two varieties that make up Romitorio di Santedame are better suited to the less sunny north and west expositions.

*Soils:* Hilly land with poor, clay soils, rich in fossil material.

*Microclimate:* The permeable soil, windy position of the vineyards, and wide day-night temperature swings, accentuated by the high altitude, form a mesoclimate that gives richness and complexity to the wine.

*Altitude:* 310/455 meters above sea level

*Growing system:* Cordon trained

*Vine density:* 4500/5000 vines per hectare

*Age of vineyards:* Discovery of several unique biotypes of Colorino and Merlot in the Estate's original vineyards, which date from the mid 1970s, led to replantings with these distinctive vines.

**VINIFICATION AND AGEING:**

*Harvest:* Only the best grapes are selected during the picking process and used for the production of Romitorio di Santedame. Harvest began in late September with the Merlot followed by the Colorino, with harvest ending in mid October. Yield was 3.5 tons per hectare of Colorino and 5 tons per hectare of Merlot.

*Fermentation and Ageing:* Alcoholic fermentation, aided by racking and punching down, took place separately for the two varieties in stainless steel vats at a controlled temperature of 82°F for two weeks, followed by a further maceration on the skins for an additional fifteen days. Immediately after racking, the wine completed malolactic fermentation in small 60 gallon French oak casks. The two varieties were aged separately in small 60 gallon first- and second-use French oak casks from Allier and Tronçais for approximately 18 months. After blending, the wine was further aged in the bottle.

ABV: 14.5% vol.

**TASTING NOTE:**

*Color:* Very deep ruby red in color, with violet hues.

*Aroma:* Intense and complex, Romitorio di Santedame displays a fragrant nose of blueberry and blackcurrant followed by earthier notes of cinnamon, nutmeg, eucalyptus and tobacco.

*Tasting Profile:* The 2006 Romitorio di Santadame has a full bodied and structured palate with balanced tannins, acidity, and dark fruit flavors that lead into a lingering finish of spices and coffee.

**FIRST YEAR OF PRODUCTION:** 1990

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