

Az. Ag. **C A S T E L R U G G E R O**



Castel Ruggero is situated at the north east part of the Chianti Classico area at an elevation of 260m (850 ft.), on soil which is limestone and clay. Wine has been produced here since the 1600's as the historic wine cellars can attest to. After graduating from the University of Bordeaux with an Enology Degree and after gaining one year of experience in a California winery, Nicoló D'Afflitto dedicated himself to the restructuring of the family winery. He is the master winemaker for Frescobaldi's Estate and all the wine produced for the Frescobaldi/Mondavi venture in Italy.

The Vineyards have been replanted with low producing, high quality varietals, which can take full advantage of the characteristics of the soil and climate. Sangiovese and Merlot make up most of the vineyards which also include Colorino and Cabernet Franc. In the cellar, respect for the quality of the grapes is the basis for all ecological decisions.

CHIANTI CLASSICO

REGION: Toscana

WINEMAKER: Nicolo d'Afflitto

GRAPE TYPE: 80% Sangiovese, 15% Merlot,
5% Colorino and Cabernet Franc

COLOR: Bright and intense purple with violet hues

BOUQUET: Concentrated and persistent raspberry and
black currant aromas with spicy nuances and hints of vanilla

TASTE: Initially big and warm, evolving into a nicely
structured body, ending with a long, pleasant and refined
finish

BARREL AGEING: 18 Months in new barriques of French
wood for 1/5 and 2 to 3 years for the remaining 4/5.

RECOMMENDED DISHES: Perfect with game and red
meat dishes. Nicely complements grilled vegetables.

SERVE: Room temperature; 68° F (20° C)



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