



VINTAGE

2021

GRAPE VARIETIES

80% Sangiovese, 10% Merlot, 5% Cabernet Sauvignon and 5% Colorino

ALTITUDE AND SOIL

300-450 m. asl. Hilly land with depth and good drainage. Soil rich in shale and limestone.

AWARDS

96/100 Guida Essenziale Vini d'Italia Doctor Wine (IT)
90/100 International Wine Spirits Competition (UK)
5 Grappoli Bibenda 2026 (IT)
95/100 James Suckling (US)
90/100 Decanter WWA (UK)
96/100 Le Guide de L'Espresso (IT)
92/100 Vinum Top of Toscana (CH)
92/100 Falstaff (AT)

Riserva Ducale Oro

CHIANTI CLASSICO GRAN SELEZIONE

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Selected vineyards from the Ruffino Estates of Gretole and Santedame, located in the heart of Castellina in Chianti.

VINTAGE REPORT

A good vintage characterized by well-distributed rainfall during spring season and an optimal climate during the harvest.

VINIFICATION AND AGING

Careful grape selection during the harvest. The alcoholic fermentation and maceration take place in temperature-controlled stainless-steel vats for approximately 20 days, to softly extract all the grapes potential. Total aging is 30 months of which 12 months in large Slavonian oak casks for Sangiovese and barriques and tonneaux for Merlot and Cab. Sauvignon. Blended wine, then, is aged in concrete vats and at least 3 months in bottle.

TASTING NOTES

Color: ruby red with garnet hues

Aromas: intense notes of cherry, plum and violet stand out, unfurling a more complex bouquet with hints of eucalyptus, black pepper and coffee beans.

Tasting profile: a wine of impressive structure with elegant and soft tannins supported by nice acidity.

WHY?

- Riserva Ducale Oro preempted the Gran Selezione concept. It was invented in 1947 as an additional selection of Riserva Ducale, Chianti Classico Riserva.
- Produced entirely on the Ruffino estates of Gretole and Santedame in the municipality of Castellina in Chianti.
- One out of every four bottles of Chianti Classico Gran Selezione opened in the world is Riserva Ducale Oro.

WINEMAKER QUOTE

“Riserva Ducale Oro embodies the identity of Castellina in Chianti subzone – an elegant and structured wine.”

FIRST VINTAGE: 1947

