

HB Wine Merchants presents wines from: **Renzo Masi**



ITALY

Renzo Masi Chianti Rufina

DOCG Rufina



Brand Highlights

- Third generation wine-making family
- 95% Sangiovese, 5% Colorino
- Superb and affordable Chianti for everyday drinking

The Estate

The Masi family has been making wine for three generations. Currently, Paolo Masi carries out the family's philosophy to produce excellent quality/price related wines. Paolo emphasizes the long-term relationship of cooperation with each grower. He consults with them in the vineyard to obtain the highest quality and will pay higher prices for lower yields in the interest of better wine. "To obtain this year after year we have searched for and selected the producers who can guarantee a constant high-standard quality level, and we have created a long-term relationship of cooperation, including our consultation on how to manage the vineyard, with the aim of reaching the highest quality."

Wine Making

The Chianti Rufina is made from a combination of estate fruit and purchased fruit from the Rufina district, one of the best areas of Chianti. It is produced for early drinkability but can also be cellared for a few years. A classical red wine vinification is utilized followed by a period of maceration (skin contact) of about 10 days to extract the right balance of fruit and color.

Tasting Notes

Intense ruby-red color. The wine is extremely perfumed and aromatic with berry, raspberry and floral aromas. On the palate it is smooth and balanced, with medium body and a silky texture. Paolo is a modern style winemaker, and his wines always have good, dark colors and elegant aromas.

Press

- ◆ 2017 Vintage **89 Points**—James Suckling
- ◆ 2014 Vintage **87 Points**—Wine Spectator

Product Specifications

- Available in: 750mL & 1.5L w/Natural Cork
- UPC: 8 39154 00302 1 (750mL)
8 39154 00303 8 (1.5L)
- SCC:
- Case (in.): 9.5 x 12.4 x 12