

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



ITALY

Renzo Masi Chianti Riserva

DOCG Rufina



Brand Highlights

- Third generation wine-making family
- 95% Sangiovese, 5% Colorino
- Best Value in Chianti Riserva and always gets great press!

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

Made from a blend of 95% Sangiovese and 5% Colorino, and from the best selection of grapes from the Rufina area. The wine is aged for 14 months in oak barrels after a long 25 day fermentation. Further bottle aging, as required by law, means this wine has already been cellared for you. While it will continue to develop and improve with a few more years of bottle age, it is ready to offer immediate gratification and pleasure.

Tasting Notes

A mix of smoky tobacco, cherry, cedar, spice and bitter almond marks this complex, appealing red. The light-grained tannins bolster the long finish. Paolo is a modern-style winemaker, and his wines always have good dark colors, and elegant aromas.

Press

- ◆ 2013 Vintage **91 Points**—James Suckling
- ◆ 2009 Vintage **91 Points**—Wine Spectator
- ◆ 2008 Vintage **90 Points**—Wine Spectator

Product Specifications

- Available in: 750mL w/Natural Cork
- UPC: 8 39154 00304 5 (750mL)
- SCC:
- Case (in.): 12.5 x 9.5 x 12

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Renzo Masi Chianti Riserva (Wood Case)



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