

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



ITALY

Fattoria di Basciano Chianti Rufina

DOCG Rufina



Brand Highlights

- Third generation wine-making family
- 93% Sangiovese, 7% Colorino
- All estate fruit

The Estate

Fattoria di Basciano is the estate owned by the Masi family since the beginning of 1900. It is located right in the heart of the Chianti Rufina area, on the top of a hill overlooking the Argomena valley on one side, and the right bank of the Sieve river on the other. The vineyards are at an elevation of 300 meters above sea level, lying on a very stony soil, locally known as “Galestro”. The microclimate is ideal for the ripening of the grapes. It is dry and breezy, marked by a scarcity of rain and a remarkable range of night and day temperatures in summertime. The extension of the property is of 70 Ha, divided in 30 Ha of vineyard, 20 Ha of olive trees, and 20 Ha of forest. In the last fifteen years the ownership has been engaged in a program of research for the highest quality. These efforts lead them to invest consistently, by planting new vineyards and building a new winery for the vinification and the ageing, in-barrel, of the wine.

Wine Making

The Riserva is produced in very good vintages only, from a selection of the best Sangiovese grapes of the Fattoria. This wine is released after about 30 months of ageing, and more years of cellaring will contribute to develop both structure and complexity. Fermentation takes place with the skins for about 25 days. The wine is then aged in French oak for 14 months followed by at least 6 months of bottle ageing prior to release. It is a blend of 93% Sangiovese and 7% Colorino.

Tasting Notes

Full of dark plum, blackberry and tar flavors, this red also has some carbonic gas. Extracted, revealing smoke and tar notes on the finish.

Press

- ◆ 2018 Vintage **91 Points**—James Suckling
- ◆ 2018 Vintage **90 Points**—Wine Spectator
- ◆ 2018 Vintage **90 Points**—Wine Advocate
- ◆ 2017 Vintage **95 Points**—Luca Maroni
- ◆ 2017 Vintage **91 Points**—James Suckling

Product Specifications

- Available in: 750mL-12 [Natural Cork]
- UPC: 8 75734 00384 5
- SCC: 1 08 75734 00384 2
- Case (in.): 19.5” x 12.3” x 6.9”