RUFFINO

DAL 1877



RISERVA DUCALE CHIANTI CLASSICO RISERVA DOCG

- A Tuscan icon the flagship wine of Ruffino
- Sourced from the Gretole and Santedame estates in the Castellina region; Gretole fruit provides power while Santedame provides finesse
- First introduced in 1927 as a special selection for the Duke of Aosta, who appointed Ruffino the official supplier to the Italian Royal Court
- The only Italian wine allowed to use "Riserva" in its name



RISERVA DUCALE ORO CHIANTI CLASSICO RISERVA DOCG

- First introduced in 1947, the gold standard of Chianti Classico Riserva
- Produced only in the best vintages years with fruit from the Gretole Estate
- More than ten 90+ scores since the 2000 vintage
- Aged 36 months in oak casks (12 months longer than required by code), followed by 6 months in bottle
- Traditional style honors its long Tuscan heritage



IL DUCALE TOSCANA IGT

- An entry-level Super Tuscan that over-delivers in quality
- Appeals to New World drinkers by combining classic Tuscan roots and modern wine style
- 60% Sangiovese, 20% Merlot, and 20% Syrah, aged 12 months in oak
- Sangiovese provides acidity and finesse; the Merlot color, structure, and roundness; and the Syrah spice, black fruit, and a silky texture



MODUS TOSCANA IGT

- Highly allocated wine with an international reputation for excellence
- Ruffino's modern expression of Tuscany;
 50% Sangiovese, 25% Cabernet, 25% Merlot
- Long history of outstanding acclaim: 10 vintages receiving 90+ ratings
- 7,500 cases imported



GREPPONE MAZZI BRUNELLO DI MONTALCINO DOCG

- Single-estate Brunello made from 100% Sangiovese Grosso, aged 12 months longer than required by code
- History of 90+ ratings
- Vineyards border the renowned "Father of Brunello" Biondi-Santi estate
- 600 cases imported



BORGO CONVENTI PINOT GRIGIO COLLIO DOC

- Single-estate wine from Collio DOC, recognized for producing Italy's best Pinot Grigios
- Aging on the lees provides distinct weight, character, and complexity
- Overdelivers on quality at an attractive by-theglass price point
- 4,000 cases imported



ROMITORIO DI SANTEDAME TOSCANA IGT

- Single-estate wine from the Santedame Estate in Castellina
- Unique blend sets it apart from other Super Tuscans: 60% Colorino, 40% Merlot
- A rare showcase of Colorino, an ancient and almost forgotten Tuscan varietal with both black skin and juice, which lend a robust, inky color to the wine
- The unique Colorino di Santedame clone only exists on the Santedame Estate
- 400 cases imported



SANTEDAME CHIANTI CLASSICO DOCG

- Single-estate Chianti Classico from the town of Castellina, near Siena
- Renowned "Conca d'Oro" micro-terroir known for low yields that create concentrated wines with minerality and finesse
- Estate features a 13th century pilgrim hermitage housing the 15th century "Santedame" fresco depicted on the label
- Artisan winemaking at its best -1,000 cases imported



LODOLA NUOVA VINO NOBILE DI MONTEPULCIANO DOCG

- Single-estate wine from an estate that has been producing wine since the 15th century
- 90% Sangiovese (Prugnolo Gentile), 10% Merlot
- Vineyards have prolonged SE sun exposure, giving a more fruit-forward palate
- Niche alternative for those seeking something a little different from Tuscany
- 3,000 cases imported



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CHIANTI DOCG

- Ruffino was the first Chianti imported into the US in 1913 and the only Chianti exported from Italy before WWI
- A bottle of Ruffino Chianti DOCG wore the first warranty strip issued by the "new" Chianti DOCG appellation in 1984
- Unique bottle pays tribute to the shape of the original and iconic fiasco (straw flask)
- 75% Sangiovese, 25% Canaiolo and Colorino



CHIANTI SUPERIORE DOCG

- Uses the best fruit from Chianti DOCG, produced to Chianti Classico DOCG standards
- An easy-drinking Tuscan red with more depth than basic DOCG at an attractive price
- Only a limited number of wines meet the high quality standards to be called Superiore
- 75% Sangiovese, 25% Cabernet Sauvignon and Merlot



AZIANO CHIANTI CLASSICO DOCG

- Entry-level Chianti Classico at an attractive by-the-glass price, perfect for on-premise
- Approachable style, bright fruit, and nice, balanced acidity. The perfect food wine.
- A traditional Classico with trademark Tuscan elegance from the Colorino and Canaiolo grapes
- 80% Sangiovese, 20% Colorino and Canaiolo



LUMINA PINOT GRIGIO DELLE VENEZIE IGT

- Crisp, light, clean, 100% Pinot Grigio
- Sourced from the best areas for Italian Pinot Grigio: Veneto, Friuli-Venezia Giulia, and Trentino
- Superior quality for its price and always a crowd pleaser
- Perfect as an apéritif and a versatile food companion
- An attractive alternative to Chardonnay for those seeking something different.



UNOAKED CHARDONNAY TOSCANA IGT

- 100% Unoaked Chardonnay, taps into growing consumer interest in unoaked wines
- Fresh and fruity, lively and easy to drink with a distinct minerality
- Stelvin closure preserves freshness
- A popular by-the-glass alternative to heavier, oaked-style Chardonnays



ORVIETO CLASSICO DOC

- One of Italy's most famous white wines, from the Umbria region
- 40% Grechetto, 30% Procanico, and 40% other white varieties
- Fresh, floral aromas, and crisp acidity complement food
- Chalky, white, limestone soil called "tufa" gives this wine its unique character
- An attractive alternative to Pinot Grigio for those seeking something different



PROSECCO DOC

- A versatile food companion, also ideal as an apéritif or mixed into popular cocktails
- Fruity and fragrant, extra dry with clean notes of apricot and citrus
- Easy drinking style and trusted Ruffino name appeal to a wide range of consumers
- Upscale packaging reflects the high-quality (DOC) wine in the bottle



MOSCATO D'ASTI DOCG

- Slightly "frizzante" with fragrant aromas and a delicately sweet palate
- Lovely as an apéritif or dessert wine
- Low alcohol and balanced acidity make it a versatile food companion
- Capitalizes on growing consumer preference for Moscato and other sweet white wines
- Upscale packaging has shelf impact and consumer appeal

