

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

This is the basic wine of the Fattoria, yet our research of the highest quality applied to all our vineyards, not only the most suited ones. This Chianti lines up its quality level to the Riserva and single vineyard wines. It is made from 95% Sangiovese and 5% Colorino. The fermentation takes place with maceration on the skins for about 20 days, followed by 8 months of barrel aging in French oak.

Tasting Notes

The wine has a deep ruby red color and intense bouquet of black cherry and violet aromas and flavors. It is full and round on the palate with excellent tannic structure and a round harmonious finish.

Press

- ◆ 2022 Vintage **92 Points**—James Suckling
- ◆ 2022 Vintage **88 Points**—Wine Spectator
- ◆ 2021 Vintage **91 Points**—James Suckling
- ◆ 2021 Vintage **90 Points**—Wine Spectator
- ◆ 2021 Vintage **88 Points**—Wine Advocate

Product Specifications

- Available in: 750mL-12 [Natural Cork]
- UPC: 8 75734 00380 7
- SCC: 1 08 75734 00380 4
- Case (in.): 19.5” x 12.3” x 6.9”