

**CHIANTI RUFFINO D.O.C.G. – IMBOTTIGLIATO DA RUFFINO S.R.L. – PONTASSIEVE – FIRENZE –
ITALIA 12,5% 2010**

VISUAL ANALYSIS: the wine is limpid and the colour is intense garnet red; furthermore, the wine, when poured in the glass, flows with easy and slow fluidity.

OLFACTORY ANALYSIS: the odorous sensations are rich and pronounced in a way that wild strawberries, undergrowth, green olives, black pepper and red geranium easily and pleasantly recognizable.

GUSTATIVE ANALYSIS: we can underline that this wine is dry and also generates a consistent salivation; the tannins are producing an equalized astringency and the final is bitterish flavoured. The gustative aromatic persistence is of 5/6 seconds.

WINE-FOOD COMBINATION: T-bone steak

- The sweet tendency of the meat is counterbalancing the bitterish final of the wine
- The succulence of the meat is compensating for the astringency of the tannins and for the alcoholic note of the wine
- The structure of the recipe is matching to the structure of the wine
- The gustative persistence of the meat is pairing with the aromatic persistence of the wine

MY PERSONAL OPINION: enology – ancient frontier: this is a Chianti wine coming from Tuscany in its continuing mission to rediscover antique sensations in order to confirm its predominance all over south Europe.