

20  
20GRIGNANO  
Chianti Rufina Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds


**Pack Size:** 12/750ml  
**UPC:** 8056977780157

**OVERVIEW**

The Grignano estate was first personal property of Caterina De Medici (1519-1589). In the 1970s, the estate passed into the hands of the Inghirami family, one of the best in Italian textile-fashion, who transformed it into a historic wine and olive oil producing company with 600 hectares of land, of which 50 are cultivated with vineyards, 200 with olive groves, 100 with arable land and 250 with forest.

**VINTAGE**

**RAINFALL:** 35.4 inches. Normal Rainfall.

**BLOOM:** May-June

**WEATHER:** A very hot and dry year.

**HARVEST:** 4th week of September and 1st week of October.

**GRAPES:** Average Brix 25.8

**SITE**

Harvested from 2 hectares of the Poggio Gualtieri vineyard. South-east facing vineyards. The Sive River is nearby and the town of Pontassieve.

**ELEVATION:** 1150 ft.

**SOILS:** Alberese calcareous clay

**VINES:** 5000 plants/ha | Age of vines: 20 years old

**YIELDS:** 60 quintals/ha

**100% Sangiovese**

**Pontassieve  
Tuscany, Italy**

**14% Alc. by Vol.**

**Certified Organic Vineyards**

**91PTS**  
James Suckling

**TASTING NOTES**

Juicy and mellow - the ideal combination for a flavorful wine. Aromas of ripe cherries, dried herbs, and spices perfectly juxtapose the creamy and chocolaty texture on the palate.

**PAIRING SUGGESTIONS**

A very food friendly wine. Try paired with traditional Italian dishes, steak, pastas or hearty stews.

**WINEMAKING & TECHNICAL DATA**

**FERMENTATION:** Fermentation in stainless steel tanks at controlled temperatures. Malolactic fermentation: in 18 hl barrels and barriques.

**BARRELS:** 50% Slavonian and 50% French Oak

**AGING:** 15-18 months for 50% time in 18 hl Slavonian oak barrels and 50% time in French oak barriques, 12 months in bottle.

**BOTTLING DATE:** July 2023