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GRIGNANO Vinsanto del Chianti

DENOMINAZIONE DI ORIGINE CONTROLLATA



Pack Size: 6/375ml
UPC: 8032685271323

OVERVIEW

Grignano is one of just 20 wineries in Chianti Rufina, an area known to produce distinctive, elegant, and age-worthy wines due to its high elevation and limestone-rich soils. The Inghirami family owns and farms 54 hectares of certified-organic vineyards. The estate was once owned by Catherine de Medici in the 15th century, and the modernized labels depict the windows and clocktower of the stunning estate.

35% Trebbiano, 65% Malvasia del Chianti

**Pontassieve
Tuscany, Italy**

13.5% Alc. by Vol.

Certified Organic Vineyards

VINTAGE

RAINFALL: 33.5 inches. Normal Rainfall.

BLOOM: May-June

WEATHER: One of the hottest summers in decades. The rain was normal compared to the previous years.

HARVEST: The more loose grapes are chosen in the different vineyards.

GRAPES: Average Brix 28

90PTS
Wine Enthusiast

SITE

South-east facing vineyards. Located by the Sive River and the town of Pontassieve

ELEVATION: 980 ft.

SOILS: Alberese calcareous clay

VINES: 2500 plants/ha | Age of vines: 25 years old

YIELDS: 60 quintals/ha



TASTING NOTES

Amber in color with distinctive notes of dried apricot and nuts. A long and full-bodied finish follows a delightful palate.

PAIRING SUGGESTIONS

A lovely wine to pair with desserts. Try with almond-based cakes or cookies.

WINEMAKING & TECHNICAL DATA

FERMENTATION: The most loosely-packed grape bunches are selected and harvested from the various vineyards, then hung in a well-ventilated room for natural air-drying which lasts approx. 3 months. The dried grapes are then pressed gently and undergo fermentation in small oak barrels.

BARRELS: Aged in small wooden barrels called Caratelli ranging from 50lt to 225lt.

AGING: 5 years in barrel

BOTTLING DATE: May 2023