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GRIGNANO Chianti Rufina Riserva

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds



Pack Size: 12/750ml
UPC: 8056977780157

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.

100% Sangiovese
Pontassieve
Tuscany, Italy
14% Alc. by Vol.

Certified Organic Vineyards

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

91PTS
James Suckling

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



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