

20
23

GRIGNANO Chianti Rufina

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

CATEGORY: Bold Reds



Pack Size: 12/750ml
UPC: 8056977780096

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.

VINTAGE

RAINFALL: Normal rainfall

BLOOM: May-June

WEATHER: Good weather with a cool spring and a hot summer & fall

HARVEST: Harvest takes place between the first half of September and the first half of October

GRAPES: Average Brix 24

SITE

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

ELEVATION: 820–1400 ft.

SOILS: Clay & limestone

VINES: 5,000 plants/ha | Age of vines: 17 years old

YIELDS: 70 quintals/ha

80% Sangiovese, 10% Canaiolo, 10% Colorino

**Pontassieve
Tuscany, Italy**

13.5% Alc. by Vol.

Certified Organic Vineyards

Newly Released Vintage

Press Scores Coming Soon



TASTING NOTES

A medium-bodied and zesty wine with aromas of orange peels, plum, and cranberry. The citrus and savory elements make for a firm and drinkable organic wine.

PAIRING SUGGESTIONS

A very food friendly wine that pairs well with red-sauced pasta dishes, lasagna, grilled meats, or light stews.

WINEMAKING & TECHNICAL DATA

FERMENTATION: Fermentation in stainless steel tanks at controlled temperatures. Malolactic is carried out in fiberglass-lined cement vats.

BARRELS: French Oak

AGING: 12 months in 18 hl French oak barrels, 3 months in bottle.

PH: 3.55 | **TA:** 5.4 g/L

BOTTLING DATE: July 2025