

20
24GRIGNANO
CHIANTI RUFINA

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

🍷 CATEGORY: Bold Reds



Pack Size: 12/750ml
UPC: 8056977780096
Alc: 14%

LEARN MORE ABOUT THE BRAND



OVERVIEW

ABOUT THE WINE

For producers looking to express the terroir of Rufina, there are two distinct directions they can go. Some prefer to create rustic, long-lived wines that are reminiscent of old-school Chianti. Others, like Tommaso, promote freshness and beautiful fruit to entice a drinker to return for a second (maybe a third!) glass.

WINERY BACKGROUND

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, with the property extending further to include olive groves, organic farmland, and extensive woods rich in truffles and mushrooms. Grignano sits in the center of the appellation, on the hilltop across from Nipozzano and Selvapiana. Grignano has been named one of the top 100 Most Iconic Italian Wineries by *Forbes* two years running.

VINTAGE

HARVEST: September 5, 2024

VINTAGE NOTE: Tommaso Inghirami characterized 2024 as classic. "Spring provided excellent water reserves, while the summer was warm without destructive heatwaves. September was textbook perfect—sunny days combined with chilly nights ideal for Sangiovese's aromatic development. The high altitude ensured that the grapes achieved slow, perfect polyphenolic ripeness (tannins and color) without losing freshness."

SITE

The vineyards are planted on rocky, well-drained mountain soils. The altitude, cool climate, and the presence of extensive forests around the vineyards also contribute greatly to the character of the wines.

ELEVATION: 800ft

SOILS: Galestro (schistous soils) and Alberese (limestone-rich soils).

KEY FACTS

- *Rufina is the coolest terroir in Chianti and at the highest elevation*
- *There are only about 20 producers in Rufina*
- *The grapes are organically grown on the Grignano estate*
- *Grignano's wines are characterized by bright fresh fruit*

PRESS

New Vintage
Press Coming Soon



TASTING NOTES

Lively black garnet in color, intense notes of brambly berry fruits followed by green notes. Medium bodied on the palate with bright sour cherry and berry fruit. Clean finish.

PAIRING SUGGESTIONS

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

WINEMAKING & TECHNICAL DATA

VARIETAL COMPOSITION:

80% Sangiovese, 10% Canaiolo, 10% other red varietals

FERMENTATION: The wine is fermented for about 10 days, exclusively in stainless steel to protect the freshness of the fruit.