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GRIGNANO Chianti Rufina

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

 **CATEGORY:** Bold Reds



Pack Size: 12/750ml
UPC: 8056977780096

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: 34.8 inches. Normal Rainfall.

BLOOM: May-June

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

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

GRAPES: Average Brix 24.8

SITE

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

ELEVATION: 820-1400 ft.

SOILS: Clay & limestone

VINES: 5000 plants/ha | Age of vines: 15 years old

YIELDS: 70 quintals/ha

**80% Sangiovese, 10%
Canaiolo, 10% Colorino**

**Pontassieve
Tuscany, Italy**

14% Alc. by Vol.

Certified Organic Vineyards

91PTS
James Suckling



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.

BOTTLING DATE: July 2023