

20
18

GRIGNANO Vinsanto del Chianti

DENOMINAZIONE DI ORIGINE CONTROLLATA



Pack Size: 6/375ml
UPC: 8032685271323

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.

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

**Newly Released Vintage
Press Scores Coming Soon**

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