

20
22GRIGNANO
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: 16 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