

20
25GRIGNANO
Vermentino

TOSCANA IGT

🍷 CATEGORY: Crisp Whites



Pack Size: 12/750ml
UPC: 835603004021
Alc: 12.5%

LEARN MORE ABOUT THE BRAND



OVERVIEW

ABOUT THE WINE

Vermentino possesses an incredible ability to transmit terroir and shows off the unique qualities of Rufina. A refuge for the Florentine nobility before the advent of air-conditioning (the grapes are grown just outside of the Medici Palazzo that housed the family in the scorching summers), Rufina's cool nights protect acidity and freshness. However, the warm, sun-kissed afternoons create ripe juicy fruit. It perfectly straddles the line between more coastal examples from places like Cinque Terre or Sardinia or richer versions from Bolgheri or Montalcino.

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: August 25, 2025

VINTAGE NOTE: "While July brought intense heat, as is proving the case in so many years these days, we enjoyed some staggering diurnal temperature swings. The cold nights, and organic farming, really preserved the quality of the fruit and allowed the minerality of I Galli to shine through," explained owner Tommaso Inghirami.

SITE

The vineyard, and the farmhouse that sits among the vines is known as "I Galli," a reference to the Medici Family's deep ties with France. It was carved out by the Sieve River, which runs through Tuscany and has a cooling influence on the grapes closest to it.

ELEVATION: 820ft**SOILS:** Clay and limestone

KEY FACTS

- **Single vineyard in Rufina**
- **Organically farmed (Cert by BIOAGRICERT)**
- **High-elevation, cool-climate vineyards**

PRESS

New Vintage
Press Coming Soon



TASTING NOTES

The warm Tuscan sun brings the ripe orchard fruit of apples, pears and peaches. There is plenty of mouthwatering acidity to keep things light and fresh.

PAIRING SUGGESTIONS

This is a supremely versatile wine but will shine best with lighter fare or on its own as an aperitivo. Hard cheese, pork or poultry, roasted vegetables and anything under the sea are all wonderful.

WINEMAKING & TECHNICAL DATA

VARIETAL COMPOSITION: 100% Vermentino

FERMENTATION: The grapes are harvested by hand and spontaneously fermented in stainless steel to preserve freshness.

WORTH KNOWING: The Vermentino vineyards are among the highest in the region, sitting just above the famed holdings at Nipozzano.