

VILLA DI VETRICE VIN SANTO DEL CHIANTI RUFINA RISERVA



Sangiovese, Malvasia Bianca and Trebbiano. Golden amber color. Intense and persistent aromas. Flavors of toffee, walnut, leather, oil, caramel and dried apricot with dried fig and orange peel accents. Fresh, focused and elegantly open with a thick and exquisite mouth-feel. Balanced, complex, harmonic and off dry. The multiple layers, long finish, acidity and good structure make this wine a perfect partner for nut based cakes, dessert cakes, liver-paté dishes and complex cheeses.

Villa di Vetrice Vin Santo del Chianti Rufina Riserva starts its history in the specially designed “Vinsantaia,” a space under the roof where the grapes are hung from rafters to dry from the harvest until December. The Vin Santo is then sealed into small barrels (“caratelli”) for a minimum of ten years. The wine that is left after the long aging time (typically only 2/3) is then carefully separated from the lees and bottled.

Long overshadowed by its sister appellation, Chianti Classico, Chianti Rufina is now emerging as the top subzone for the production of Sangiovese. As one Italian wine writer put it recently, Chianti Rufina is “Chianti in montagna” or “mountain Chianti.” In other words, Chianti Rufina is the highest point in the entire Chianti appellation. Altitudes there allow winemakers to create wines with remarkable aging potential, wines that will retain their freshness for decades.

The Grati family have been growing grapes and olives in the Rufina hills for five generations. Their two estates, Vetrice and Galiga, cover an astounding 1,389 acres, of which 247 acres are under vine. Only 15 miles from Florence, the landscape is classically Tuscan, though considerably cooler than the plain. The wines are correspondingly fresh and elegant, and offer remarkable value.

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Tasting Note:

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Intense & persistent aromas; flavors of toffee, walnut, leather, oil, caramel, dried apricot, dried fig & orange peel; fresh, focused & elegantly open; thick & exquisite mouth-feel; balanced, complex, harmonic & off dry; long finish, acidity & good structure.

Shelf Talker:

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