

# GRATI CHIANTI DOCG ORGANICO



Sangiovese, Canaiolo and Colorino. Wonderfully aromatic with floral tones, cherry fruit and herbal undertones. Flavors of cherry and red fruits with subtle minerality, a delicate herbal touch and dry tobacco tones. Defined by its elegant lightness, a lip-smacking acidity and fine tannins. Delicious with pasta, vegetable dishes, antipasti, red meats and cheeses. An excellent pizza wine for any night of the week! Organic. Located in the hills of Chianti Rufina, on the western side of the Rufina valley just outside the town of Rufina. Only 25 kilometers from Florence, the landscape is classically Tuscan, though considerably cooler than the plain. Cooling nighttime breezes from the Alps help keep grape acids high and aromatics fresh. The soil is made up of lime and marl with some clay - fertile with good mineral content. After harvest, the grapes are fermented in stainless steel temperature controlled tanks. Maceration lasts for 3 weeks. Aging: The wine is aged for three years in big wooden barrels, further aged in bottle before release.

The Grati family have been growing grapes and olives in the Rufina hills for five generations. Villa di Vetrice is the family's 15th century Tuscan villa and is the ancient soul of the property. Gianfranco, daughter Cristiana, and son Gualberto, are the current generation running the business. Their two estates, Vetrice and Galiga, cover an astounding 1,385 acres, of which 345 acres are under vine. This is a relatively small appellation of only about 2,000 acres in total, making Grati very significant holders. The wines are fresh and elegant, and offer remarkable value.

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## *Tasting Note:*

### GRATI CHIANTI DOCG ORGANICO

Sangiovese, Canaiolo & Colorino. Floral aromas with cherry & herbal undertones; flavors of red fruits with subtle minerality, a delicate herbal touch & dry tobacco; defined by its elegant lightness, a lip-smacking acidity & fine tannins.

## *Shelf Talker:*



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