

GRATI

Grati Chianti Riserva DOCG



CLASSIFICATION:

Chianti Riserva DOCG.

GRAPE VARIETIES:

Sangiovese 90%, Canaiolo Nero 7%, Colorino 3%.

GROWING LOCATION:

Rufina, Tuscany, 700 ft a.s.l.

VINEYARD:

Lime and Marl with some clay - fertile with good mineral content.

CULTIVATION - HARVEST:

Rows with Guyot system.

MATURATION AND REFINEMENT:

After harvest, the grapes are fermented in stainless steel tanks at a controlled temperature. Maceration lasts for 3 weeks. The wine is aged for three years in big wooden barrels. The it is aged in bottle before release.

TASTING NOTES:

The nose of this Chianti shows varietal aromas with floral tones with cherry-like fruit and delicate aromas from ageing the wine in large wooden barrels. An elegant Chianti Riserva with an opening of cherry and red fruit which is woven together by subtle mineral shadings and a delicate herbal touch. In the mid palate there are some dry tobacco tones. The wine is defined by its elegant architecture, lively acidity and a fine tannins.

ALCOHOL CONTENT: 14% vol.

RECOMMENDED PAIRINGS: Pasta, vegetable based dishes, antipasti, red meats and cheeses.

SERVING TEMPERATURE: 60°-64°F.

BOTTLE SIZES AVAILABLE: 0.75 l.



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