

GRATI

DATI GENERALI

Denomination:

Super Tuscan IGT - Filichete

Region:

Tuscany, Rufina

Grapes:

Sangiovese 80%, Merlot 15%, Occhio di Pernice 5%

Exposure:

approximately 250/300 meters above sea level with South/South-West exposure

The soil:

Clayey, with Colombino stone.

Farming system:

Guyot

Yield for hectare:

75 Hl

Harvest:

early-September, mid-October, manual selection of grapes in the vineyard

Vinification:

it is carried out in steel tanks and during the first days of fermentation three pumping overs are carried out per day for an hour each to enhance the aroma and colour.

Aging:

in Tonneau of different woods for 12 months and subsequently refined in bottle for at least 3 months.

Aging capacity:

over 5 years

CARATTERISTICHE ORGANOLETTICHE

Nose:

Intense, persistent with hints of undergrowth.

Taste:

dry, slightly tannic which refines with time.

Food suggestions:

Rich first courses with pasta, second courses and medium cheeses.

Serving:

18°C

THE COMPANY

Leaving Florence you travel a couple of kilometers eastwards and suddenly a new world opens up: the heights of Chianti Rufina. Near the city of Rufina you can discover the vineyards of the GRATI family.

In the midst of vineyards, olive groves and cypress trees, a thirteenth-century panoramic tower stands solemnly, at the foot of which some isolated farmhouses are nestled, immersed in the landscape.

The Villa, whose history dates back to the eleventh century, is the center of this complex, in which something extraordinary is born.

Creating an exceptional wine, from pressing to refinement and aging.

For six generations the GRATI company has been managed by winemakers passionate about this tradition and the responsibility that comes with it.

