

Rosè di Toscana

IGT



GRATI

DATI GENERALI

Denomination:

Rosè di Toscana IGT

Region:

Tuscany, Rufina

Grapes:

Sangiovese 90%, Canaiolo Nero 10%

Exposure:

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

The soil:

Silt and marl with some clay – fertile with good mineral content.

Farming system:

partly Guyot and partly spurred cordon

Yield for hectare:

70 Hl

Harvest:

mid-September, manual selection of grapes in the vineyard

Vinification:

Stainless steel tanks. The maceration of the skins lasts about 20 hours at 10/15°C, then the must is decanted where the fermentation continues at 15°C.

Aging:

Stainless steel tanks.

Aging capacity:

2/3 years

CARATTERISTICHE ORGANOLETTICHE

Nose:

On the nose it is floral with cherry aromas.

Taste:

A very fresh and long Rosé, with a nice flavor.

Food suggestions:

It can be drunk alone or accompanied by first courses and fish.

Serving:

12°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.

