

Grati - Chianti DOCG



The Grati Winery

On the Rooftop of Tuscany

It gets cooler up here in the hills of the Rufina area where the Grati family makes wine. The landscape is more demanding. The Grati estate covers 560 hectares, 160 of which are cultivated with grapevines. The altitudes are high, but the lime marl soils are extremely fertile and the wines that come from this region are elegant and complex. The nature is a challenge and the work strenuous – but it is worth it: Grapes of a remarkable quality grow here. If you enjoy Tuscany, you will have a very special appreciation of Chianti Rufina area and the Grati familie's hospitality.



The Grapes

90% Sangiovese, 75 Canaiolo and 3% Colorino - harvested mid September

The Soil

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

Vinification

After the harvest the grapes are fermented in stainless steel tanks

Nose

The nose of this Chinti show floral tones with cherry-like fruit and some herbal undertones.

Taste

A classic Chianti 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 lightness, a lip-smacking acidity and fine tannins.

Serving

The ideal serving temperature is 18°C/64°F

Food pairings

This is a wine for any occasion. It compliments dishes with pasta, vegetables based dishes, antipasti and meat and brings great joy in combination with cheeses.