

GRATI

**GENERAL FACTS AND
ORGANOLEPTIC
CHARACTERISTICS***Vintage*
2023*Denomination*
Chianti DOCG*Region*
Tuscany*The Grapes*
90% Sangiovese, 7% Canaiolo
and 3% Colorino - harvested
mid September*The Soil*
Lime and Marl with some clay
– fertile with good mineral
content*Yield per hectar*
63 Hl*Vinification*
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.*Taste*
The ideal serving temperature
is 18°C/64°*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.**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 family's hospitality

