

Rosé Toscana IGT



GRATI

GENERAL FACTS AND ORGANOLEPTIC CHARACTERISTICS

Vintage
2020

Denomination

Rosato di Toscana IGT

Region

Tuscany

The Grapes

90% Sangiovese, 10% Canaiolo
Nero - 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 at 15°C

Colour

pale pink with reflections that
recall the delicate peach
shades.

Nose

Aromas characterized by citrus
notes as pink grapefruit, white
flowers and wild strawberries
blend in a delicate structure
with hints of minerality

Taste

Rich, very fresh, savory and
mineral in the mouth

Occasion

This is a wine for any occasion.
It can be drunk by itself. It also
compliments dishes with pasta,
vegetables based dishes,
antipasti

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

