

## GRATI

### GENERAL FACTS AND ORGANOLEPTIC CHARACTERISTICS

*Vintage*  
2010

*Denomination*  
Chianti Riserva 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 hectare*  
63 Hl

*Vinification*  
After the harvest the grapes are  
fermented in stainless steel tanks  
at controlled temperature.  
Maceration lasts for 3 weeks.

*Ageing*  
The wine is aged for three years in  
big wooden barrels. Then it is  
bottled and aged in bottle before  
the release.

*Nose*  
The nose of this Chianti Riserva  
shows some varietal aromas with  
floral tones, cherry-like fruit and  
delicate aromas from aging the  
wine in large wooden barrels.

*Taste*  
An elegant Chianti Riserva 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 warm tobacco  
tones. The wine is defined by its  
elegant architecture, a lively  
acidity and fine tannins.

*Serving*  
The ideal serving temperature is  
18°C/64°

## 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

