



## CHIANTI GRATI RISERVA DOCG 2010

Fattorie Di Galiga e Vetrice, Tuscany, Italy

LCBO # 454546 | 12.5% alc./vol. | \$17.95 | Release: 06-Aug-2016

### Tasting notes:

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. Opening of cherry and red fruit woven together with subtle mineral shadings and a delicate herbal touch. In the mid palate there are some warm tobacco tones. Elegant architecture, a lively acidity and fine tannins define this wine.

### Terroir:

The Villa di Vetrice estate covers 560 ha in the hills of the Rufina area, in the Province of Florence in the Tuscany region, only 160 ha of which are vineyards. In the midst of the vineyards, olive groves, cypresses and woods stands a superb XIII th-century lookout tower, at the foot of which estate houses are nestled into the landscape. The Villa di Vetrice is the heart of this landscape, its history also reaches all the way back to the XIII th century. The altitudes are high, the lime marl soils are extremely mineral so the wines that come from this region are elegant and complex.



### Vinification:

After the harvest at mid September the grapes were fermented in stainless steel tanks at controlled temperature, then macerated for 3 weeks. The wine was aged 3 years in large barrels, then in bottles for >3 years.

**Variety:** Sangiovese 90%, Canaiolo 5%, Colorino 5%.

**Sugar:** 5 g/L

**Serving suggestion and food pairing:** Serve at ~18°C. Perfect accompaniment for lasagna, pasta with red sauce and Spaghetti Bolognese. It is a great compliment to strong tasting poultry dishes and spiced lamb. If you are looking for a wine with gourmet pizza, Chianti Grati Riserva is perfect choice!