



CHIANTI GRATI DOCG 2016

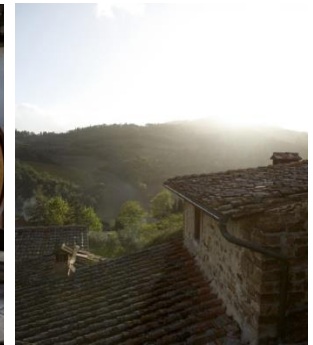
Fattorie di Galiga e Vetrice, Tuscany, Italy

LCBO # 539866 | 12.5% alc./vol. | \$14.95 | Release: 20-Jan-2018

The harmonious aroma of the wine shows fruit and floral tones: forest berries, rose petals and violets. Cherry and red fruit interwoven with subtle mineral and herbal shadings evolving to a dry tobacco tone. Smooth refined taste with soft tannins, pleasantly dry and well-balanced.

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 XIIIth-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 XIIIth century. The altitudes are high, the lime marl soils are extremely mineral.



Vinification:

Harvested from mid September to mid October. Fermented in temperature controlled stainless steel tanks and refined in concrete vats. Aging in the oak barrels ~6 month.

Variety: Sangiovese 90%, Canaiolo 7%, Colorino 3%.

Residual Sugar: 1 g/L

Serving suggestion and food pairing: Serve at 17°C with mixed antipasti, grilled vegetables, pasta and meat dishes.