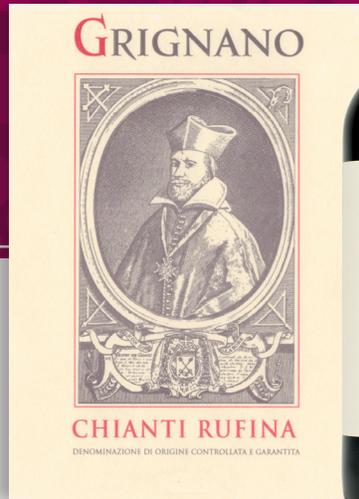




**MONTCALM**  
WINE IMPORTERS, LTD



WINERY	Fattoria di Grignano
WINE	Chianti Rufina DOCG
REGION	Toscana
VARIETAL	80% Sangiovese, 10% Canaiolo, 10% other red grapes
LOCATION OF VINEYARDS	Pontassieve, Grignano
ORIENTATION	South/Southeast
ALTITUDE	250–350 meters above sea level
TYPE OF PLANTING	Organic 
SOIL	Clay, limestone
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	Harvest takes place between the second half of September and the first half of October. Fermentation in stainless steel tanks at controlled temperatures. Malolactic is carried out in fiberglass-lined cement vats.
AGING	12 months in 18 hl French oak barrels, 3 months in bottle
ALCOHOL CONTENT	14%
TOTAL PRODUCTION	100,000 bottles
OENOLOGIST	Barbara Tamburini

#### TASTING NOTES

Lively black garnet in color, the bouquet is intense with brambly berry fruit supported by greenish notes. Medium bodied on the palate with bright sour cherry and berry fruit flowing to a clean finish. A good “food wine” that pairs well with red-sauced pasta dishes, lasagna, grilled meats or light stews.

#### ABOUT THE WINERY

Fattoria di Grignano is the site of a stunning villa built by the Marchesi Gondi in the 15th century and later completely rebuilt in its current form in the 18th century. Since 1972 it has been owned by the Inghirami family, one of the most important names in Italian fashion. The villa is the core of Fattoria di Grignano, located in the middle of a vast estate that stretched from the Sieve River into the hills above the town of Pontassieve, all within the Chianti Rufina designation zone.

Today, the estate covers nearly 600 hectares divided into 47 farms with orchards and arable crops, although wine and olive growing are the main activities. The old cellars of the historic villa were recently restored to their original splendour and a young, female winemaker Barbara Tamburini makes sure the wines live up to the grand location. Both the winery and the vineyards are certified organic. The particular microclimate of the area, altitude and ventilation allow for high quality of the grapes with minimal intervention.

[www.fattoriadigrignano.com](http://www.fattoriadigrignano.com)