



WINERY	Fattoria di Grignano
WINE	Vin Santo del Chianti Rufina DOC
REGION	Toscana
VARIETAL	65% Malvasia del Chianti, 30% Trebbiano Toscano, 5% San Colombano
LOCATION OF VINEYARDS	Pontassieve, Grignano (FI)
ORIENTATION	South-East
ALTITUDE	300 meters above sea level
TYPE OF PLANTING	Organic 
SOIL	Clay, limestone
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	The most loosely-packed grape bunches are selected and harvested from the various vineyards, then hung in a well-ventilated room for natural air-drying which lasts approx. 3 months. The dried grapes are then pressed gently and undergo fermentation in small oak barrels
AGING	Aged for 5 years in small wooden barrels called <i>caratelli</i> ranging from 50lt to 225lt in size.
ALCOHOL CONTENT	13.5%
TOTAL PRODUCTION	1,600 bottles
OENOLOGIST	Barbara Tamburini

TASTING NOTES

Vin Santo wines are known to have been made since at least the Middle Ages, and have become a traditional part of Tuscan life. The origins of the name (literally 'Holy wine') are disputed, but most agree it comes from the time when these wines were used for Holy Communion. Brilliant amber color. Distinctive bouquet of dried apricot and nuts with balsamic nuances. Delightful palate and full-bodied with a long finish. A wonderful dessert or meditation wine to be enjoyed with *cantucci*, *amaretti* or other kinds of almond-based cookies.

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