




Toscana

WINERY	Fattoria di Grignano
WINE	Toscana Rosso IGT 'Salicaria'
REGION	Toscana
VARIETAL	50% Sangiovese, 50% Merlot
LOCATION OF VINEYARDS	Pontassieve, Grignano
ORIENTATION	South/Southeast
ALTITUDE	300 meters above sea level
TYPE OF PLANTING	Organic 
SOIL	Clay, limestone
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	The grapes are harvested between the 3rd week (Merlot) and the last week of September (Sangiovese). Vinification is carried out in stainless steel tanks at controlled temperature. Malolactic fermentation takes place in French barriques.
AGING	Aged in French barriques (50% new, 50% 2nd passage) for 24 months, followed by a minimum of 12 months in bottle prior to release.
ALCOHOL CONTENT	14%
TOTAL PRODUCTION	3,500 bottles
OENOLOGIST	Barbara Tamburini

TASTING NOTES

Salicaria, which takes its name from the flowering plant also depicted on the label, is a super Tuscan blend of Sangiovese and Merlot (50/50). Pure, intensely fruity aromas of raspberry, cinnamon and nutmeg display attractive floral lift. Silky on entry, then minerally and firm in the middle, with a creamy-sweet quality to the red fruit flavors. The long finish features a persistent note of rose petal. Very well made and food-friendly, it will pair beautifully with hearty meat dishes and pastas, Tuscan cold cuts.

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