

AZIENDA VINICOLA GALIGA

F.^{LLI} GRATI



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IGT ROSSO DI TOSCANA DAVID

PRODUCER : AZIENDA VINICOLA GALIGA - Via Fiorentina, 32 50068
Rufina (Firenze), e-mail : info@grati.it

PRODUCTION AREA : Chianti Rufina Area, 25 Km from Florence

PRODUCTION PER HECTARE : 100 Quintals of grape per hectare

SOIL : Clayey, with Colombino stone.

GRAPES : 80% Sangiovese, 7% Canaiolo, 3% Colorino, 5% Trebbiano
and Malvasia, 5% Cabernet Sauvignon

VINIFICATION : The grapes are selected directly in the vineyard. Wine is kept
in steel vats and during the first days of fermentation it is
pumped over three times a day for an hour each time to enhance the
aroma, bouquet and colour.

AGEING : The wine is kept in steel vats and then it is refined for 6 months in
wooden barrels and then in bottle.

HARVEST TIME : From September the 10th to October the 15th

COLOUR : Ruby Red

BOUQUET AND FLAVOUR : Intense, Persistent with lively ripe fruit. Dry,
Smooth, Warm, Fresh with slightly tannic taste.

SERVE WITH : Salads, rich first courses, red meats and cheeses

ALCOHOLIC STRENGTH : 12,5% Vol.