

AZIENDA VINICOLA GALIGA

F. LLI GRATI



Via Fiorentina, 33 - 50068 RUFINA (FI)

Tel. +39 055 8397008 - Fax +39 055 8399041

web: www.grati.it - E.mail: info@grati.it

Codice Fiscale e Partita IVA IT00399760487

N.ACCISA IT00FIV00346Y - R.I. 18450 FI - R.E.A. Firenze 31990

Iscriz. Registro Imprese FI 00399760487



CHIANTI 2017 DAVID

PRODUCER : AZIENDA VINICOLA F.LLI GRATI - Via Fiorentina, 33 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 : Lime and Marl with some clay- fertile with good mineral
Content with Colombino stone.

GRAPES : 90% Sangiovese, 7% Canaiolo, 3% Colorino

VINIFICATION : The grapes are selected directly in the vineyard. Wine is made in Stainless 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 : Chianti can be bottled from March following the harvest.

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

NOSE: The nose of this Chianti show floral tones with cherry-like fruit and some herbal undertones.

TASTE : A classic Chianti with an opening of cherry and red fruit which is woven together by subtle mineral
shadings and a delicate herbal touch. In the mid palate there are some dry tobacco tones. The wine is
defined by its elegant lightness, a lip-smacking acidity and fine tannins.

SERVING

The ideal serving temperature is 18°C/64°

FOOD PAIRINGS: This is a wine for any occasion. It compliments dishes with pasta, vegetables based dishes,
antipasti and meat and brings great joy in combination with cheeses.

ALCOHOLIC STRENGTH : 12,5 % Vol.