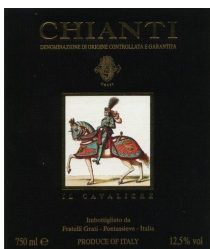


GRATI



When leaving Florence in an eastern direction, after some 15 kilometres you arrive in Pontassieve, a pleasant agrarian town, concentrated on the wine that is growing all around on the low hills. Between Pontassieve and Rufina, some 560 hectares are owned by the brothers Grati. Only 150 hectares are planted to wine grapes, the rest are olive trees, 12 thousand of them for the Grati's superb Olive Oil

But the Grati's core business is wine from a considerable number of small landowners and farmers. They work from their 16th century Villa di Vetrice, still a hallmark of some of their best Chiantis.



Grati Il Caliere Chianti Tuscany 2009

Grapes: Sangiovese

Period of harvest: mid September through mid October

Yield per hectare: 60 hl.

Ageing: for 2 months in oak barrels

Ruby red. Intense nose, with hints of forest fruit. Pleasantly dry and well-balanced. Serve with appetizers with hearty sauces, red meat and cheeses.



Grati Villa di Vetrice Chianti Rufina Tuscany 2009

Grapes: Sangiovese, Canaiolo, Colorino

Period of harvest: mid September through mid October

Yield per hectare: 45 hl.

Ageing: 9 to 12 months in oak barrels

Ruby tending to garnet while ageing. Intense and persistent nose, dry with well-balanced tannins. Serve with roast, game and well-matured cheeses.