

GRIFI TOSCANA I.G.T. 2021

This risk-rewarding wine is for bullish producers only. In fact in 2014 Grifi was not produced due to adverse climate conditions. An incredible blend where Sangiovese's freshness perfectly merges with the Cabernet Sauvignon's backbone. Another fine example of a great blend for ageing.

2021 VINTAGE

Temperatures in early spring 2021 were higher than usual. However, no one would have expected a winter weather episode in April; frost causes substantial damage affecting the yield but, luckily, not the quality. A mild summer with generally cool temperatures mitigated the lack of rainfall. The abundant water reserves stored in the soil during the winter allowed the grapes to ripen properly.

TASTING NOTES

The blending of two such different personalities as Sangiovese and Cabernet Sauvignon come together to give this wine its unique character. Dark ruby red in colour with purple hues. The nose opens with hints of blueberries, blackberries and incense, moving on to graphite and vanilla nuances. In the mouth it is dense, broad and complex with hints of plum and blueberry. It then evolves into a balsamic and spicy explosion supported by good acidity. The lively tannin on the whole palate accompanies the savoury and persistent finish.

GRAPES

65% Cabernet Sauvignon,
35% Sangiovese

ALCOHOL

14,5%

PRODUCTION

58.448 bottles



FROM VINEYARD TO VINIFICATION

SOIL TYPE

Sedimentary soils of marine origin from the Pliocene (3-5 million years ago) with the alternation of clay, loam and calcareous sand. The Cabernet Sauvignon grows on the same type of soil, but richer in more recent fluvial pebbles.

VINEYARD SPECIFICS

The grapes were selected from our best Sangiovese and Cabernet Sauvignon vineyards.

HARVEST

15 - 30 September

VINIFICATION

Separate vinification for the two varieties in stainless steel vats using indigenous yeasts selected from the estate's *pied de cuve*. Alcoholic fermentation with maceration on the skins lasted 25-30 days.

AGEING

At least 18 months in oak casks and barriques

AWARDS

2020: 93 pts James Suckling

