

Il Molino di Grace | “Gratius”

Tuscany | Toscana Rosso IGT



The Story: Founded in 1995, Il Molino di Grace is a certified organic farm and winery with 44ha under vine in Panzano in the heart of the Chianti Classico appellation. The vineyards sit on the typical galestro soil, a combination of marl and limestone — very crumbly, calcareous rocks. Il Molino di Grace is adjacent to and shares 7ha of Sangiovese and the winemaker with Fontodi. The winery is certified organic and the wines are a fraction of the price of Fontodi. The Grace family believes letting Sangiovese speak, which it is so good at doing, rather than attempting to craft a wine that reflects any particular house style. Their expressions of Sangiovese are elegant, complex, and powerful.

Vineyard: Single vineyard on a steep hillside between 580 meters above sea level. Vines range from 55-70 years.

Vinification: Grapes are hand harvested and picked only by hand. Then fermented using native yeasts. The grapes go through two quality inspections. Then the wine is macerated for 20 days at a controlled temperature of 28-30°C with a soft extraction process and frequent punch-downs.

Ageing: Aged for 16 months in French barriques and tonneaux new and first use.

Everything else you want to know about

this wine: The winery playfully calls this wine a “Super Tuscan” because, to the Grace family, Chianti must be Sangiovese in purity. Gratius is blended with a small amount of the two traditional Chianti blending grapes: Colorino and Canaiolo. Technically, this is Chianti and could be labeled as such. This is an outstanding wine in any category and one of the few “Super Tuscan” wines that keeps us excited.

Varietal: Sangiovese,
Canaiolo, Colorino

Region: Tuscany

Winemaker: Franco
Barnabei

Vines Age: 25-75 + years

Farming: Certified Organic

Soil: Galestro soil

Le Storie
Wines