

Il Molino di Grace | “Il Margone”

Tuscany | Chianti Classico Gran Selezione



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, which are soft and permeable to heat and water, thus ensuring outstanding drainage and maturation. 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: The vineyard is located between 300 and 400 meters above sea level and has existed on the property for over 350 years. The fields are rocky and have south facing slopes. All fertilizer used on the vineyard is organic.

Vinification: Grapes are hand harvested and picked only by hand. The grapes are fermented using native yeasts. 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: Il Molino di Grace was one of the first 20 wineries allowed to designate a Gran Selezione wine. Some Gran Selezione wines tend to be over the top and lack elegance. “Il Margone” shows how Gran Selezione wines can be complex, balanced, and elegant. Il Molino di Grace is adjacent to and shares 7ha of Sangiovese and the winemaker with Fontodi. These wines are certified organic and less expensive than Fontodi wines.

Varietal: 100% Sangiovese

Region: Tuscany

Winemaker: Franco Barnabei

Vines Age: 25-75 + years old

Farming: Certified Organic

Soil: Galestro soil

Le Storie
Wines