

— TOSCANA ROSSO IGT

GRENACHE

The Tuscan Coast's surprise

One of the Tuscan Coast's most historic red varieties, Grenache is also a true Mediterranean grape widely planted around the basin and known by different names as it travels: Alicante on parts of the Tuscan Coast, Cannonau in Sardinia, Grenache in southern France, and Garnacha from the Roussillon (around Perpignan) through to Priorat.

It's a variety that speaks naturally to "Italianità" and Tuscan sensibility: pale in color, driven by a bright red-fruit register strawberry, raspberry, cherry, pomegranate and defined by an effortless drinkability. In warm climates it's sometimes described as the Pinot Noir of the sun: less about density, more about fragrance, clarity, and tension.

VARIETY

100% Grenache

TRAINING

Spur-pruned cordon; 6,200 vines/ha

VINEYARD

22-year-old vines;
southeast-facing exposure

HARVEST

Late September; hand-harvested with careful cluster selection and optical berry sorting

VINIFICATION

Open-top tanks with 20–30% whole cluster (depending on the vintage). 20 days of maceration with a gentle extraction regime (limited pump-overs) and a fermentation range of 20–25°C, designed to emphasize Grenache's red-fruit brightness and sweet-spice character.

ÉLEVAGE

Aged exclusively in concrete for 6–9 months, followed by 6 months in bottle.

SENSORY PROFILE

Its pale color can be misleading: this is not a "light" red so much as a contemporary one best enjoyed with a slight chill. It's also highly adaptable at the table, particularly with Mediterranean seafood dishes, where its freshness and savory lift shine.

Grenache here delivers vivid red fruit pomegranate, cherry, strawberry layered with sweet spice and a distinctly Mediterranean herbal frame: thyme, bay leaf, rosemary, and garrigue. White pepper adds lift. On the palate it carries volume without weight, with low tannin and a finish that is enveloping yet still juicy.

COLOR: pale, brilliant ruby with hibiscus-like highlights.

NOSE: classic red-fruit notes (cherry, raspberry, pomegranate) joined by the coast's signature blood orange; sweet spice and white pepper, with thyme, bay, rosemary, and garrigue in the background.

PALATE: soft with breadth yet remarkable lightness; low tannin and a round, juicy finish. Exceptionally drinkable, with a natural affinity for fresh, Mediterranean cuisine. (Best served around 12–14°C.)



MONTEBAMBOLI

The Tuscan Coast at elevation

Montebamboli's vineyards sit inside one of the Tuscan Coast's most striking protected landscapes, in the rolling hills of the Colline Metallifere. This natural park spans roughly 7,000 hectares and is defined by Mediterranean scrub including holm and cork oak, along with broom (ginestra) and strawberry tree (*Arbutus unedo*). The site looks out over the Val di Cornia and lies just 10 km from the Tyrrhenian coast. With steady ventilation and average annual rainfall of around 700 mm, Montebamboli delivers a cool, distinctive microclimate, an exceptional setting for wines of elegance and fine detail. The wines are marked by an unusually complex aromatic profile, with notes of Mediterranean scrub and small red and black berries, and a palate that is finely woven yet tactile, finishing with intensity, salinity, and an iron-tinged mineral drive.