

VINSANTO DEL CHIANTI CLASSICO DOC 2011



Blend	Trebbiano Toscano - Malvasia del Chianti
Altitude	300 mt a.s.l.
Exposure	South-West
Soil	Medium texture, Alberese based, stony slightly clayey
Pruning system	Tusan double guyot
Density	1000 plants/ha
Age of vineyard	50 years old
Harvest	End of October, by hand
Alcool	16,5%
Vinification	The grapes, already over-ripe, are harvested at the beginning of October and hung in a special, very airy room to dry until early December. After that, the wine is mashed, decanted and finally filled into small barrels and barriques where alcoholic fermentation takes place.
Barrel Ageing	Acacia and chestnut casks and French oak barriques for a minimum of 5 years
Wine profile	Clear, intense amber colour. Aroma complex and very intense with hints of fresh fruit (quince) with clear notes of dried fruit (almond and apricot). Taste of good structure, very round, velvety, warm, with a slight acid note that enhances an interesting flavour.
Best combined with	Dry pastries and aged cheeses
Temperature of service	16°C
Annual production	1.500 bottles

