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Vinsanto del Chianti Classico Doc

Enveloping, intense and sweet

Produced from white grape varieties Malvasia Lunga del Chianti and Trebbiano Toscano, Vinsanto is a Chianti tradition. After drying, the grapes are gently pressed and the must aged for many years in oak barrels. This results in an extremely pleasant golden yellow sweet wine, with an enveloping aroma of dried fruit. The perfect accompaniment for enhancing a special occasion.

GRAPE VARIETAL

Malvasia and Trebbiano

PRODUCTION AREA

Greve in Chianti

VINEYARDS

Poggiarelli, Orto

TERRAIN

The Poggiarelli area does not contain much limestone. Situated on a plateau with full sun exposure, ripening in these vineyards is typically early. Orto has always produced excellent Malvasia and Trebbiano white grapes as a result of the cool and predominantly clay-rich terrain.

HARVEST

The manual harvest takes place in mid-September. The grape bunches are placed in small, aerated crates in a cool well-ventilated area.



PERIODO DI APPASSIMENTO

The grapes are left to dry for almost three months.

VINIFICATION

After the drying period, the grapes are pressed and lightly decanted. The resulting must is placed, off the skins, in small 75-100 liter oak barrels (caratelli), where it ferments and is left to age.

AGING

At least 4 years in oak caratelli, after which it is bottled.

ALCOHOL CONTENT 16- 17% Vol.

SERVING TEMPERATURE 10-12°C

BOTTLE SIZES 375 ml

BOTTLES PRODUCED 2.500

