

Vinsanto del Chianti Classico DOC



Height of vineyards: 500 m a.s.l. South facing

Vines per hectare: 5,500

Type of soil: medium clayey, stony, with sands of galestro and alberese

Blend: Malvasia del Chianti; Trebbiano Toscano

Production:

Grapes per hectare: 100 quintals

Yield in wine: 35%

Bottles per year: 3,000

Winemaking: manual late harvest, choosing the bunches and arranging them in crates to guarantee their integrity. The grapes are then laid out on racks in a ventilated room, where natural drying takes place, for 2-3 months, with a consequent concentration of sugars. Follows soft pressing, Must clarification and fermentation directly in oak or chestnut caratelli (little barrels). Vinsanto ages for at least 3 years in caratelli sealed with sealing wax, placed in a local attic, subject to sudden changes in temperature. The variations in temperature cause blocking and restarting of the fermentation several times, prolonging it for months. Once a high alcohol content has been reached, the process stops definitively, with a certain residual sugar content.

Visual examination: amber.

Olfactory examination: intense, with strong notes of dried fruit, accompanied by hints of walnut and juniper.

Gustatory examination: dense, with notes of dried fruit and quince jam.

Service: serve at a temperature of 16-18 °C, in tulip glass.

Pairings with food: desserts, cantucci (typical biscuits), dried fruit, fresh cheeses like pecorino.