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## Vinsanto del Chianti Classico D.O.C.

GRAPES:	Trebbiano Toscano, Malvasia del Chianti and Canaiolo Nero
PRODUCTION ZONE:	Chianti Classico
ALTITUDE:	350 - 550 m (1.150 - 1.800 ft.) above sea level
TYPE OF SOIL:	Schist and sandstone marl
TRAINING SYSTEM:	Cordon Spur and Chianti Arch
PLANT DENSITY:	3.300 - 5.128 vines per hectare (1.335 - 2.075 per acre)
HARVEST PERIOD:	25th September - 15th October
ALCOHOL LEVEL:	16,00 % vol.
SERVING TEMPERATURE:	8° - 10° C (46° - 50° F)
RECOMMENDED GLASS:	A small tulip-shaped glass for dessert wines
AGING POTENTIAL:	10/12 years

### TECHNICAL INFORMATION

The life of our Vinsanto begins in the first days that the north wind starts to blow, enabling us - during the harvest - to pick dry, healthy bunches which are ready to be hung up or laid out in the drying rooms. For those which are to be hung up, the "Penzoli" are chosen: two clusters joined by a single stalk. Selection at vintage time is very severe: only the finest, ripest and healthiest grapes are picked, put into 5-7 kg (11-15 lb.) crates and taken to special rooms for drying. These are situated just below the roof and have large windows that allow the air to circulate, thus preventing the onset of molds. The grapes remain there drying until their concentration of sugars has reached the desired level. They are then pressed very gently, and the must thus obtained is put into caratelli (small barrels containing 50-100 liters). Fermentation begins, but very irregularly, because of the high sugar content of the must. After around 16 months the wine is racked in order to clarify it and it is then put back into the barrels, which are hermetically sealed. The Vinsanto continues its maturation in wood for a further 20 months, concentrating all those sensations which will then burst forth from the glass.

### TASTING NOTE

It is an attractive amber in appearance, with plenty of orangey highlights: its very color and viscosity seem to give an indication of its richness. On the nose, a whole series of positive and powerful sensations invite us to taste it: alcohol, oak, honey and a fresh, acidulous vein hint at its austere strength. On the palate, we find the same precise and assertive sensations we observed on the nose.

### SERVING SUGGESTIONS

We particularly recommend pairing it with liver pâté, mature pecorino cheese with honey or, as it is traditionally drunk, with Tuscan biscotti.

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Lamole di Lamole