



VINSANTO

DEL CHIANTI CLASSICO DOC

We seek to make a traditional but updated version of the “special wine” of the tuscan countryside, avoiding the frequently found faults but also a formal rigor that would deprive it of its recognizability and raison d’être.



GRAPES: Trebbiano Toscano, Malvasia and other varieties

PRODUCTION ZONE AND VINEYARD: Lamole, Vigneto Ridaldi

ALTITUDE: 598 - 655 m. (1.962 - 2.149 ft.) a.s.l.

TYPE OF SOIL: Schist and sandstone marl

TRAINING SYSTEM: Spurred Cordon and Chianti Arch

PLANT DENSITY: 5.000 - 5.200 vines per hectare

HARVEST PERIOD: 25th September - 15th October

ALCOHOL LEVEL: 14.00% vol.

SERVING TEMPERATURE: 8 - 10 °C (46 - 50 °F)

RECOMMENDED GLASS: A small tulip-shaped glass for dessert wines

AGING POTENTIAL: 10/12 years

BOTTLES PER BOX: 6

FORMAT (CL): 50 (17 oz)



TECHNICAL INFORMATION

A 12 year-old terraced vineyard at 598-655 meters above sea level, with a southwesterly exposure. We dry the bunches on mats from September to the beginning of January; we then press and immediately transfer the juice into 50-100 liter caratelli of oak and chestnut wood, where it ferments and matures for at least 3 years.

TASTING NOTE

Baroque mellowness with a firm underlying framework; a deluge of aromas (candied orange peel, apricot and nectarine, wax, gritty honey, tobacco and herbs) leads us into a dream-like flavor that is sweet and mouth-filling, yet ultimately classic and well-balanced, with a rich saline note in the aftertaste.

SERVING SUGGESTIONS

It is more versatile than one normally thinks; sweet dishes (all kinds of cookies, tarts, cheesecake, chocolate or cream desserts) are its forte, but it also makes an exciting foil for fine blue cheeses, liver crostini, rabbit terrine or castagnaccio (chestnut cake).