



Vinsanto del Chianti D.O.C.



Appellation: Vinsanto del Chianti D.O.C.

Grape varieties: 60% Trebbiano, 40% Malvasia

Soil: rich in sand and shale, with a considerable presence of marine fossils.

Vine training system: Guyot

Plant density per hectare: 4000 plants/ha

Vinification: the grapes used to make Vinsanto are left to wither on racks for at least three months. The wine then ages in casks in varying sizes for at least six years.

Serving temperature: 10 – 12°C

Alcohol content: 19,5% Vol.

Sensory features: Golden yellow with amber highlights. Intense and ethereal bouquet with notes of apricots in syrup and candied fruit. Rich and velvety on the palate, with an extremely smooth finish.

Pairings: Blue cheeses of varying maturity and ricotta. Also excellent with traditional Tuscan biscuits and desserts.