



VINSANTO DEL CHIANTI

VINSANTO DOC

A hand selection of healthy, mature grapes occurring at the final stages of harvest in mid October.

This is a traditional semi-dry Vinsanto, as it used to be made in the past. Organic and biodynamic viticulture.

Grape variety: Trebbiano Toscano, Malvasia del Chianti, San Colombano.

Extension of the vineyard: 1.5 ha.

Organic and biodynamic viticulture.

Vine training system: "Archetto toscano".

Average density per hectare: 3000.

Average age of vines: 40 years.

Average production per hectare: 15 hl.

Harvest: 100% manual harvest in mid-October, choosing the most healthy and perfectly ripened grapes.

Vinification: The grapes are dried on racks in the old "Vinsantaia". The wine is fermented in oak and chestnut casks of 100 Lt., where it remains for at least four years.

Organoleptic characteristic: Amber color, hints of dried fruit and spices.

Average annual production: 1,800 bottles (0,50Lt)



FATTORIA^{Dr}
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