



## VINSANTO DEL CHIANTI

### VINSANTO DOC

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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:** 800 bottles (0.50Lt)