

VINSANTO

Neither too alcoholic - or rather too dry - nor too sweet.

Made under the most strict respect of tradition, even though with the Malvasia bianca bunches and a few of Trebbiano hanged up to to wither inside a ventilated environment, rather than on the reed mat.

Then, in the barrels having 20-30 yers of age. Never enough.



First year of production: -

Yearly bottle production: 3000

Grapes: Malvasia bianca e Trebbiano toscano

Vinification: in caratelli di rovere e castagno

Aging: in caratelli e in bottiglia

Production area: Castellina in Chianti (SI)

Vines height: mt. 350/400

Type of ground: Fine ground with a few skeleton

Growth system: Guyot simple and double

Plant density: 2500

Age of productive vines: 10/15 anni

Hectare grape gain: 20/25 Ql

Vintage time: End of September

Fermentation tank material: Wood

Working temperature: -

Working time: -

Malolactic fermentation: -

Type of wood: Durmast barrels

Length of pre-bottling refinement: 4 months

Production stability: Clarification with con Bentonite-Gelatine

Bottle refinement: 8 months

Vintage not produced: 1998