

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 years of age. Never enough.



Denomination: DOC Toscana

Vintage: 2005

Yearly bottle production: 3000

Grapes: 60% Malvasia Bianca e 40% Trebbiano Toscano

Vinification: in oak and chestnut caratelli (small wooden barrels)

Ageing: 5 years in small wooden barrels

Bottle refinement: 8 months

Type of wood: oak

Harvest: the end of September

Hectare gain: 20/25 q.li/ha

Vines height: 350/400 mt. s.l.m.

Plant density: 2500

Age of productive vines: 10/15 years

Product stability: Clarification with con Bentonite-Gelatine

Growth system: Guyot simple and double

Type of soil: Fine ground with a few skeleton