VIN SANTO
del Chianti Classico DOC 2008

Varietals: 90% Trebbiano, 5% Sangiovese and 5% Malvasia
Vineyard: Meleto and S.Piero, located at 400 meters above sea level
Year vineyard planted: between 1972 and 1974
Vines per hectare: 3,500 / 5,000
Yield per hectare: 6 tons (trebbiano and Malvasia) and 5 tons (sangiovese)
Training method: Guyot
Grape harvest and withering: Harvesting and selection of grapes by hand. Natural withering of the grapes is done in well-ventilated rooms.
Vinification: the fermentation and aging take place in mixed wood casks, sealed and kept in rooms with varying seasonal temperatures. “Caratelli” are filled up 70%.
Aging: 4-5 years in wood casks
Tasting notes: amber with typical hints of dried fruits, honey, apricot, notes of vanilla and spices. Full and velvety, great structure and roundness. Long and persistent finish with a hint of well-balanced acidity.