



VALLEPICCIOLA
TOSCANA

Vinsanto del Chianti Classico

DENOMINAZIONE DI ORIGINE CONTROLLATA

DENOMINATION

Denominazione di Origine Controllata

AREA OF PRODUCTION

Pievasciata, Castelnuovo Berardenga (SI)

GRAPE VARIETY

Malvasia Bianca 70%, Trebbiano 30%

ALTITUDE

380 - 420 m. a.s.l.

VINEYARDS

Vineyards of Vallepicciola

TYPE OF SOIL

Limestone and clay with presence of marl and limestone

DENSITY OF VINES

5.000 vines/ha

TRAINING SYSTEM

Spurred cordon

HARVEST

Last ten days of August; yield per hectare 70 quintals.

VINIFICATION

After careful selection, the grapes are left to dry for months in the 1700 chapel on the estate until they lose 60% of their weight, after which the pressing takes place.

FINING

At least 5 years in small 50-litre barrels

AGEING POTENTIAL

Over 10 years

TOTAL ACIDITY

7 g/l

RESIDUAL SUGAR

150 g/l

SERVICE TEMPERATURE

12° - 14° C



TASTING NOTES

Dark amber colour with golden hues. On the nose. Sweet notes of acacia honey, dried fruit, citrus fruits. On the palate it is rich, soft and enveloping.

PAIRING

Excellent with cream-based desserts and dry pastries, as traditionally with Tuscan cantucci. It goes well with mature and fossa cheeses. Excellent meditation wine.

AVAILABILITY

375 ml