



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

VALLEPICCIOLA SOCIETÀ AGRICOLA S.R.L.

Loc. Pievasciata, 21 - 53019 Castelnuovo Berardenga, Siena - Italia

Tel. +39 05771698718 | [info@vallepicciola.com](mailto:info@vallepicciola.com)

[vallepicciola.com](http://vallepicciola.com)

