



CASTELLO DI AMA  
SIENA - ITALY

## VINSANTO 2014 Vinsanto del Chianti Classico DOC



Vinsanto is made from a selection of the best Malvasia Bianca and Trebbiano grapes from the La Casuccia vineyard. Only one or two clusters at most from each vine are used to make the wine and harvesting is extremely meticulous, checking the state of health and ripeness of all the grapes. To ensure the fruit is not damaged on its way to the drying rooms, it is collected in small crates. The grapes are left to dry until the sugar concentration reaches at least 350g/l, after which they are pressed. The juice, which has a very high sugar content, is left to ferment and mature in French oak barriques, on average for about five years. The ratio of grapes picked to Vinsanto bottled is about 1:5.

Aspecting: north west – south west

Soil: very rocky clay and limestone

Altitude: 460 metres asl

Training system: vertical trellis

CLONE SELECTION: Malvasia Cenaia 2, Trebbiano SL30

Vine density: 5,200 plants/h

Blend: 65% Malvasia Bianca; 35% Trebbiano Toscano

### HARVEST

Climate:

Summer has started very late and the first veraison has taken place at the beginning of August. Nice and sunny days until mid September, when temperature felt down again, particularly during the night, thus delaying the harvest. After several samples and organoleptic analysis in the vineyards and in our laboratory, the harvest took place manually in 10/12kg- cask of on 23rd September for Malvasia Bianca and 10th October for Trebbiano.

### Vinification:

The grapes were left to dry in garlands of clusters arranged in special, moisture-free, well-aired rooms, until they acquired the right sugar concentration. The fruit and the stalks were then crushed and pressed gently.

After an initial static racking off the lees, the must was transferred to used Allier oak barriques of about 200 litres each. Fermentation progressed in the traditional way, with alternating stages until it stopped spontaneously.

This wine was bottled on 13 Febbraio 2019, producing 2.398 standard Bordeaux half-bottles.

Colour: brilliant amber-hued yellow with golden nuances.

Nose: fruity with apricot and dried fruit notes.

Mouth: truly elegant and refined, with good acid verve and a moderate sugar content flanked by well-balanced alcohol. An eclectic meditation wine, perfect not only for pairing with desserts but also as an aperitif or served with ripe cheeses.

Proof: 16,5%

Total acidity: 6,7 gr/l

Residual sugar: 78,3 gr/l

Extract: 108 gr/l

