



VINSANTO 2013

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:

Frequent rains has characterized first months of 2013. The weather improved during the month of April with a rapid rise in temperature that has led the revival of vegetation. May cold as winter and rainy slowed all the work and the growth of vegetation that has been done about 15 days late. Summer finally came in the second half of July. Hot August days with beautiful light and sun. The first half of September was characterised by sunny days, while the second part of the month the maximum temperatures are lowered, leading to harvest the grapes early.

Harvest was entirely by hand, filling 10–12kg crates, followed by inspection on a sorting bench.

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 15 December 2017, producing 2,380 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: 15%

Total acidity: 6 gr/l

Residual sugar: 77,7 gr/l

Extract: 115,1 gr/l

