



Malenchini

## VINSANTO DEL CHIANTI DOC



Certified organic wine



**Blend:** 100% Malvasia

**Classification:** D.O.C.

**Production area:** Antella - Florence (Tuscany)

**Soil composition:** medium mixture, tends to clay

**Plant density:** 5.000 e 6.500 plants/ha

**Altitude:** 200-300 metres above sea level

### Vinification process

Vinsanto is the most traditional and unique sweet wine in Tuscany. It is produced with hand-harvested Malvasia grapes, which are successively left to dry on straw racks for three months before being pressed. 5-year-old aging period in small oak barrels, the traditional "caratelli".

### Tasting notes

**Colour:** Golden yellow

**Nose:** A triumph of aromas, including baked fig, date, dehydrated apricot, honey and incense

**Taste:** Flowery, fresh and intense with soft hints of almond, vanilla and white chocolate. Well structured and velvety on the palate with pleasant sensations of fresh fruit.

**Gourmet pairings:** Almond biscuits and hard cheese.

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