



VINSANTO DEL CHIANTI D.O.C.

Production area Chianti Colli Fiorentini, Antella –
Florence

Vineyard extension 17,5 hectares

Certified organic estate

Soil composition Medium Mixture, clayey

Grape variety 100% Malvasia

Plant density Old vineyard 2.500 plants/ha
New vineyard 5.000/6.500 plants/ha

Altitude 200-300 metres above sea level

Vinification Vinsanto is produced with hand harvested Malvasia grapes, which are successively left to dry on straw racks for three months before being pressed

Aging 5 year-old aging period in small oak barrels

ORGANOLECTIC ANALYSIS

Colour Golden yellow

Flavour Flowery, fresh and intense with soft hints of almond

Taste Well structured and velvety with pleasant sensations of fresh fruit.

