

TERRE DI PERSETO «VIN SANTO DEL CHIANTI CLASSICO DOC» - Year 2011 -

Cru: Canali (300 m. a.s.l.)

Soil exposure: South-West

Soil: limestone/Alberese type

Age of the vines: 10-20 years old

Vines per hectar: 4000-5000

Pruning/Growing system: «Cordone speronato»
(pruned-spur cordon-trained vines)

Harvest: by hand only

Aging: 6-7 years in 100-litres oak barrels

Alcoholic content: 16%

Winemaking: The Vin Santo is traditionally produced by wilting grape clusters over mats of reed until the month of December. This process allows the grapes to naturally remove their water and thus concentrate the sugar contained in them. Then, the grapes are pressed and the must is transferred to 100-litres oak barrels and allowed to mature in them for a period of 6-7 years.

Tasting notes: Its color sways from straw yellow to intense amber tones. It comes with a harmonious and velvety flavor, genuine and sweet. It is a great wine to accompany various desserts or dry pastry and cookies, as well as mature cheeses.

