



Vinsanto

del Chianti Classico Doc

Current vintage :

1999

Grape varieties blend:

Malvasia 50%, Trebbiano 45%, Sangiovese 5%.

Description:

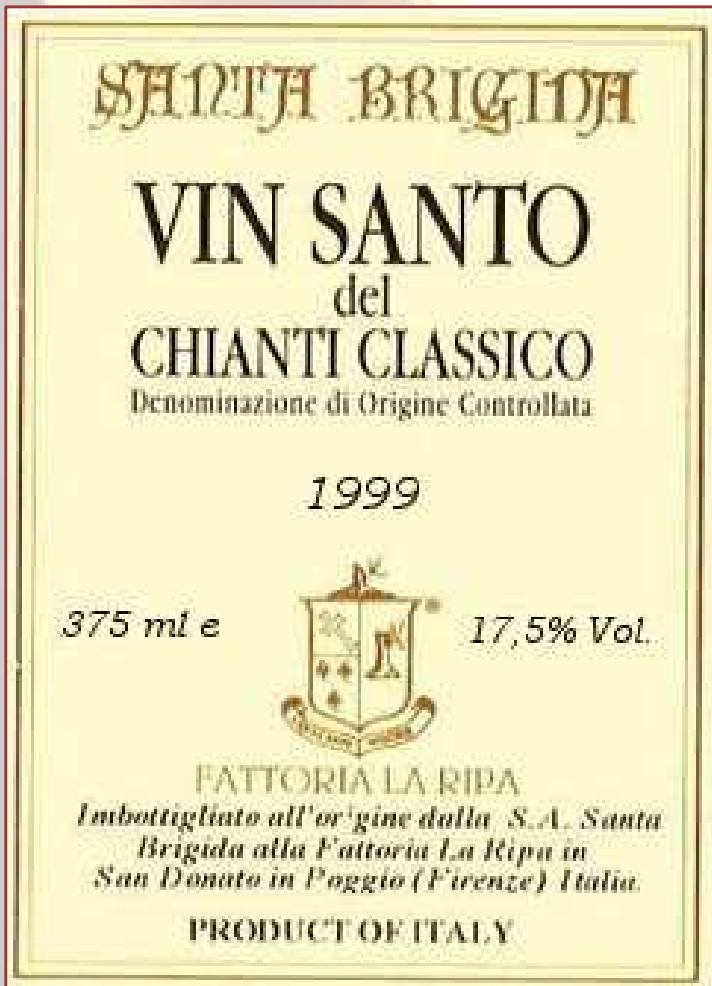
Produced by partially drying the best bunches of Malvasia and Trebbiano and adding a small quantity of the best bunches of Sangiovese. Thanks also to the long and slow fermentation, Fattoria La Ripa's Vinsanto is particularly dry, pleasant, with a remarkable nose and can be drunk cold as an aperitif or as a dessert wine at room temperature. It is excellent with goose liver and poultry liver patés.

Vinification:

Grapes harvested in September and partially dried on canes trellises till mid January when they are pressed. The must ferments slowly for 8 to 10 years in oak barrels of 225 l sealed with wax. Over this long period the quantity of Vinsanto in the barrels reduces from 225 l to roughly 80 l.

Maturation and refinement:

Oak barrels (8 years) then half-bottle (1 year).



Alcohol 17,55%

Total acidity 7,80 g/l

Sugar 45,90 g/l

Net dry extract 38,30g/l

Organoleptic characteristics of the wine:

Colour: Amber , intense, limpid, with golden glints

Bouquet: Very aromatic, walnut husk, hazelnut, apricot, honey.

Flavour: Sapid, warming, very supple and velvety, very persistent.

Ratings:

Diploma di Menzione 2a Rassegna Internazionale dei Vini Passiti Gran Palio della Signoria dei Bentivoglio 2008, Rocca dei Bentivoglio, Bazzano (Bo) points 81;