



**VINSANTO DEL CHIANTI D.O.C.
"Colli Fiorentini"**

PRODUCTION AREA:

Chianti Colli Fiorentini
Antella – Firenze

VINEYARD EXTENSION

17,5 ettari

SOIL COMPOSITION:

Medium Mixture, clayey

GRAPES:

Malvasia

PLANTING DENSITY:

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

ALTITUDE:

200-300 metres above sea level

HARVEST:

hand picking from
23 september – 24 september

VINIFICATION:

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

AGING:

for 5 year in small oak barrel

ORGANOLECTIC ANALISYS:

COLOUR:

Golden yellow

FLAVOUR:

Fresh and intense flowery perfume with soft touches of almond

TASTE:

Velvety in flavour, well structured with pleasant sensations of fresh fruit.



NOTES:

The estate joins the european program (mis. 6) of reduction of fertilizers and pesticides.