



"CHIACCHIERATA NOTTURNA"

VINSANTO DEL CHIANTI D.O.C.

This is a typical – unique tuscan wine (called VINSANTO – HOLY WINE) and every winery has its own steps to make it. This new blend is made from a selection of 70 % Trebbiano and 30 % Sangiovese grapes. In line with the ancient tradition, the best grapes are selected by hand in September and left hanging on to dry in an appropriate room until December/January, a gentle pressing producing an harmonious must with a high sugar concentration. Ageing in small kegs (caratelli) for min. 10 years and further refinement in

Grapes from our vineyards: Trebbiano Vecchio, Sangiovese

Vecchio – oldest vines at the winey estate.

Vintage available: 2004

Alcohol: 16,5 % Total acidity: 9,17g/l Dry extract: 48 g/l Residual sugar: 110 g/l

Annual bottle production: 1000 bt. 500ml Lt. in case of 6-

300nt375ml

Training system: Guyot

Planting density: 3000 plants/ha Yield per vine: 1kg of grapes

Soil: Pliocene epoch (Alberese pebbly and sandstone).

Organoleptic properties:

Color: Very deep amber.

Bouquet: Intensely perfumed with oxidized aroma's that recall dried fruits, hints of chocolate, honey and slight enamel paint. Taste: Moderately sweet and intense, harmoniously blended,

intense and soft.

Serving suggestions: Excellent alone or with desserts, dried fruits and pastries. Good meditation wine.

Curiosity:

This wine is the result of constant engagement in the first stage of the selection of the grapes and the patient dedication at every stage of the winemaking. That's why it is produced only in particular years. Since harvest 2003 the producers started to add red grapes to our Vinsanto traditional blend.

A story to tell: "father and sons sitting at the table, tasting the new Vinsanto blend and looking for an original name. It's late at night, everything is quiet around and they are having fun together, recalling good memories, so the bottle slowly finishes ... while chatting in a sweet night!"

5STARWINES VINITALY SCORE 93/100

