

I S O D I



VINSANTO DEL CHIANTI CLASSICO D.O.C. I SODI "Reserve"

- Farm location: Northeast of Siena in the municipality of Gaiole in Chianti, the historical location for the production of *Chianti Classico* wine
- Hectares of Vineyards: 12 Ha in total of vineyards, 0.5 for *Vinsanto grapes*
- Provenance of the grapes: All grapes from vines at our farm
- Farming method(s): Single Guyot and Unilateral Cordon
- Production per hectare of vines : 7500 kg./hectare at maximum
- Median age of Vinsanto vines 40 years.
- Altitude and exposure: 400 metri above sea level, facing East-Southwest.
- Soil: Clay marl with elevated presence of galestro (shist) and albariza skeleton.
- Vines per hectare: 4.000 older plants for Vinsanto
- Harvest: the second ten days of September, in accordance with microclimactic conditions and the ripeness of the grapes.
- Vines: Malvasia del Chianti 55-65%, Trebbiano Toscano 35-45%
- Wine-making: after grapes have withered for some time, in the month of December or January, squeezing is done, and the must is placed into small, characteristic "caratelli" (kegs).
- Maturation: a minimum of five years, of which 12 months are in big glass containers, followed by 6 months of refinement in bottles before releasing on the market.
- Organoleptic characteristics: yellow goldish colour. Aromas of honey, almonds, nuts, with a persistent finishing and a good balance between sugar and alcohol.
- Best served at temperature of: 14 - 16 °C to exalt the aromas
- Best served with "cantucci" and dried pastry, also perfect with any dessert



