

I S O D I



VIN SANTO DEL CHIANTI CLASSICO D.O.C.

OCCHIO DI PERNICE

“I SODI” VIGNA FARSINA

- Farm location: Northeast of Siena in the municipality of Gaiole in Chianti, the historical location for the production of *Chianti Classico* wine.
- Farming method(s): Unilateral Cordon with maximum 10 gems for vine.
- Production per hectare of vines : 7500 kg./hectare at maximum.
- Age of Vinsanto vines: over 50 years.
- Altitude and exposure: 400 metri above sea level, facing South.
- Soil: Clay marl with elevated presence of galestro (shist) and albariza skeleton.
- Vines per hectare: 3.500
- Harvest: first two weeks of September, in accordance with microclimactic conditions and the ripeness of the grapes.
- Vines: Sangiovese 100%.
- Wine-making: after grapes have withered for some time, in the month of December squeezing is done, and the must is placed into small, characteristic “caratelli” (kegs).
- Maturation: a minimum of ten years in the kegs, after some months are in big glass containers before bottling, followed by 6 months of refinement in bottles before releasing on the market.
- Organoleptic characteristics: dark amber color, intense and persistent aroma, with a delicately dry aftertaste. hints of almonds, hazelnuts, dried figs, very persistent on the palate with a right balance between dry and sweet.
- Best served at temperature of: 14 - 16 °C to exalt the aromas
- Food pairing: it can be accompanied with some blue or fossa cheeses, or with some chocolates, but we recommend it on its own at the end of a meal to fully enjoy all its very wide nuances of taste and aroma.

