



Appellation of the wine	Vinsanto of Chianti DOC
Vintage	1999
Grapes composition	Trebbiano, Malvasia, San Colombano
Vineyard's exposure	Sud – Est e Nord – Ovest
Elevation	220 e 330 m above sea level
Type of soil	Sandy loam with alluvional gravel
Trellis system	Unilateral cordon with cordon arm 50 cm
Planting density n° plants/acre	5.000
Age of vineyards	18 years
Cropload	1,600
Harvest	First ten days of October
Alcohol percentage	14,5
Grams of sugar per liter	193
Grams of acidity per liter	6,4
Winemaking	Kegs of 55 liters
Ageing in wood	10 years in oak kegs
Stabilization of the product	Traditional with pumping
Ageing in bottle months n°	6
Annual median production of bottles n°	420
Colour	Dark amber
Smell	Fruity apricot, raisins, candied fruit, sweet figs and bitter almond, walnut, well blended with notes of vanilla
Taste	Intense and concentrated, balanced thanks to good acidity, very soft, very long.