

# WINE TECHNICAL SHEET

# VIN SANTO DEL CHIANTI



**Vintage:** 2018

**Type:** Sweet Wine

**Classification:** Vin Santo del Chianti DOC

**Grape Variety:** Trebbiano, Malvasia, and Colombana.

**Production:** 2,000 bottles.

**Location:** Terricciola (PI)

**Yield per hectare:** 120 quintals per hectare.

**Exposure & Altitude:** East; Southeast - 350m a.s.l.

**Soil:** Clay-sandy.

**Year of Plantation:** 2005

**Harvest:** First decade of September.

**Plant Density:** 5,600 plants per hectare.

**Training System:** Guyot.

**Vinification & Aging:** 5 years in 225L and 50L French oak barrels.

**Alcohol Content:** 15.5%

**Residual Sugar:** 147 g/l

**Total Acidity:** 7.50

**pH:** 3.70

**Tasting Notes:** brilliant golden yellow color with amber reflections. Captivating on the nose, with intense tertiary aromas of apricot, almond, and dried fruit. On the palate, it is dense, sweet on entry, with good persistence and a harmonious balance between sweetness and acidity.

**Food Pairing:** a traditional Tuscan dinner always ends with a good glass of Vin Santo. It pairs well with aged cheeses accompanied by honey and jams, dried fruit, almond cantucci, and pastries in general.

**Serving Temperature:** 10°C



**BADIA DI MORRONA**