

“Fattoria di Lucignano Conte Lodovico Guicciardini”

Vinsanto del Chianti D.O.C.

Blend: Trebbiano 80%, Malvasia bianca toscana 20%

Vineyard age (year of planting): Trebbiano: 1970; Malvasia bianca toscana: 1970

Soil type: Medium textured, rich in gravel and clay

Exposure: South-East, South-West. Altitude: 280 meters above sea level

Vinification and ageing: The grapes are carefully selected and harvested at the end of September. The clusters are dried on mats of reed till December/January in order to reach a sugar concentration of 380 grams/litre minimum. Soft pressing. The must is racked into small oak barrels (capacity 200 litres). Barrels are filled by 75% and sealed as soon as the fermentation starts. “Madre” (yeast sediment from previous vintages) of the “Fattoria di Lucignano” is left in the barrels. The barrels are opened after approximately 8 years of maturation.

Colour: Amber yellow

Nose: Intense, complex, dried fruit, apricot, honey, acacia flowers

Flavour: Intense, complex, enveloping, harmonic

Serving suggestions: Dry pastry, blue cheese, seasoned cheese

Average no. bottles/year: 5.000

Suggested serving temperature (degrees °C): 16-18

Alcohol %: 16% vol

Dry extract g/l: 44 net extract

Acidity g/l: 6.5

