

DIEVOLE

VINSANTO DEL CHIANTI CLASSICO DOC 2008



Malvasia Bianca & Trebbiano
Toscano

CHARACTERISTICS

Altitude: 300-420 m.s.l.

Position: south, south-west

Soil type: galestro, alberese, marlstone, limestone.

Training system: Cordone speronato (cordon spur).

Vine density: 3.000 vines/ha.

Vine age: 10 years.

Yield/ha: 55 q.

Yield/plant: 1.8 kg

VINIFICATION CHARACTERISTICS

Handpicked grapes in small baskets at the end of October. Grapes are withered until February in a dry room called Vinsantaia. The must is put in oak caratelli of 50 lt. containing already some of the old vinsanto. The fermentation begins spontaneously.

AGEING PROCESS

4 years in chestnut caratelli.

ORGANOLEPTIC CHARACTERISTICS

Alc %: 15.5%

Total acidity: 7 g/l

Sugar content: 69 g/l

Dry extract: 37 g

Color: amber

Bouquet: dry fruit, honey, nuts, raisins.

Taste: sweet and warm with an elegant after taste of almond, biscuit and nut. Complex and persistent finish.

Food Pairing: ideal with cakes, cantucci and ricciarelli. Perfect as an after dinner wine.

Serving temperature: 14-16°C.

Production: 3.000 bott. (50 cl).

www.dievole.it

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