



MONTERAPONI

VIN SANTO DEL CHIANTI CLASSICO D.O.C.

The color ranges from dull to dark amber. Our Vinsanto offers notes of dried apricot, nutshell, hazelnut and honey on the nose. Even though a sweet wine, it features strong acidity, which comes from the high-altitude soil rich in minerals.

TOTAL HECTARAGE:

200 Ha, Certified Organic Winery

HECTARES UNDER VINE:

12 Ha (10 entered the Chianti Classico DOCG Register)

ALTITUDE OF VINEYARDS:

from 420 to 570 mt.

AGE OF VINEYARDS:

more than 40 years (from Baron'Ugo and Campitello vineyards)

GRAPE VARIETIES:

50% Malvasia, 50% Trebbiano

VINIFICATION:

Only the best clusters of Trebbiano and Malvasia rosa of the Chianti are dried naturally in the Vinsantaia, without any temperature control. In January they are pressed in chestnut Caratelli where they lay for minimum 4 years sealed with the lime. In the Vinsantaia they are under the seasonal changings, from the cold winter to the warm summer, making a favour to the fermentation inside. After 4 years Vinsanto is moved to other oak Caratelli staying for other 4 years, sealed again. Then it will be bottled with the waving moon by gravity.

ALCOHOL BY VOLUME: 14,5°

