

# VINSANTO DEL CHIANTI

## Vintage 2007

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<b>TYPE</b>	DOC Vinsanto del chianti
<b>VINEYARD LOCATION</b>	Tenuta Larnianone properties - Siena
<b>AGE OF THE VINEYARDS</b>	40 years
<b>ALTITUDE</b>	245 - 265 mts
<b>SOIL PROFILE</b>	The area was formed in the Pliocene era and displays sandy - clay soils with many fossils of seashell.
<b>TRAINING SYSTEM</b>	Guyot
<b>GRAPES</b>	Different varieties of tuscan grapes
<b>HARVEST</b>	By hands with selection of grapes
<b>VINIFICATION AND MATURATION</b>	Vinification and aging in small oak barrels. The bottles are then kept for 5 months.
<b>SERVING TEMPERATURE</b>	8°
<b>ALCOHOL</b>	16% Vol
<b>TOTAL ACIDITY</b>	5,85 g/l
<b>RESIDUAL SUGAR</b>	94,4 g/l
<b>AGING POTENTIAL</b>	Over 10 years

