



UGGHIANO

VINSANTO DEL CHIANTI 2009

BLEND

50% Trebbiano, 50% Malvasia del Chianti

REGION

Tuscany

APPELLATION

DOC

ALC.	RS	pH	TA
16.50%	76g/L	3.49	7.11g/L

WINEMAKING

Grapes are handpicked 15 days before their complete ripening to preserve a good acidity and put on straw to wither. After three months, the dried grapes are pressed and the must is fermented and aged in typical oak barrels called “Caratelli del Chianti”.

AGING

Fermentation and contemporary ageing take three years; during this time the wine refines on its lees (madre).

STORAGE TEMPERATURE

15-18°C / 59-63°F

SERVING TEMPERATURE

18-20°C / 63-68°F

FOOD PAIRING

Perfect pairing with the traditional Tuscan dessert, Cantuccini. The “cookie” is traditionally dipped in the Vinsanto and enjoyed.

WINEMAKER'S TASTING NOTES

Straw-colored yellow, tending to golden. Ethereal and characteristic bouquet with hints of honey and raisins. On the palate, it is harmonic and velvety with a gently sweet finish.

