

## RED LABEL VINSANTO DEL CHIANTI DOCG



**GRAPES:** Trebbiano, Malvasia

**VINE AGE:** Planted in 1974

**ALTITUDE:** 950 f.a.s.l.

**EXPOSURE:** South-West

**SOIL:** Limestone



### WINEMAKING

The grapes selected lie on mats for a minimum of 4 months, in order to obtain the maximum of dryness.

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### REFINEMENT

Aged for 6 years in Caratelli, small barrels of various sizes.

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### TASTING NOTES

Produced using the traditional method . A choice of Trebbiano and Malvasia . The pressed juice remains in "caratelli" of different sizes for 6 years. After carefully choosing specific caratelli only the finest is bottled. Extensively complex and high level of oxidation create one of the best vinsanto's in Tuscany