

2009 Vin Santo del Chianti Classico

Alcohol label %: 12.5 | Serving Temperature (°C): 13.0



Growing Conditions

Estate grown

Harvest

Hand harvested

Winemaking

Grapes are dried for 3-5 months before pressing, after which the must is racked into 'caratelli' (small barrels of varying composition) where it ferments and ages for five years before bottling. The wine remains on the 'madre' or starter culture for the entire aging/fermenting period, during which time it is neither racked nor filtered. The resulting wine comprises only 12-15% of the initial yield.

Appearance

A glossy appearance with a polished chestnut-like color.

Nose

This is a wine of soaring fragrance and intensity. Orange confit, dried figs, caramel, hazelnut and honeyed flavors abound.

Palate

Medium in body, with striking depth and texture. It's a classic Vin Santo from white grapes, as well as a reference-point for the region. It is at once rich, but not at all heavy.

This is a beautifully soft and rich dessert wine with lingering tones of brown sugar, candied fruit and maple syrup.