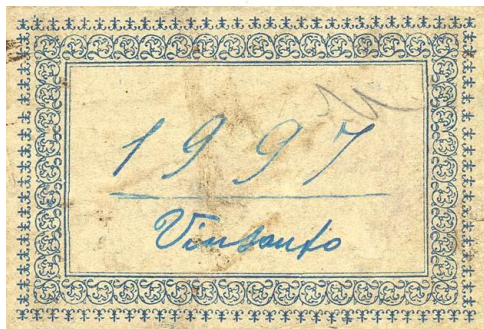


# Vinsanto



## VINSANTO DEL CHIANTI RUFINA DOC organic wine

**Name of the wine:** Vinsanto of Frascole

**First year of production:** 1993

**Agriculture:** organic since 1999

**Planting years:** 1967, 1970.

**Description of the vineyards:** The soil composition is a clay loam originated by the geological formation “Marl of Vicchio” (marl and clay marl).

**Altitude:** 500 metres

**Exposure:** south, south-west

**Pruning technique:** unilateral cordon

**Plants density:** 2800 plants per hectare

**Grape varieties:** Trebbiano and white Malvasia, we don't know the clones in the old vineyards.

**Vinification technique:** The vine-harvest (completely done by hand) usually starts in the middle of September . We put the grapes in small boxes ( maximum capacity 15 kg each) and we bring them into a special drying room where we hang them on vertical nets in order to dry them. The room has got big windows and it is situated in a dry and windy place . The grapes are dried until the first days of March.

During the first week of March we press the grapes whit a traditional wine-press, then we transfer the must into small chestnut and oak barrels called “ caratelli”.The capacity is 40-80 litres .

The Vinsanto refines in the barrels more than 9 years. Later it is manually bottled without filtering it.