



## Vin Santo del Chianti Rufina doc

### Vin Santo del Chianti Rufina D.O.C. Vendemmia 2007

*A wine produced for centuries, which combines history, tradition and culture of rural Tuscany.*

**Vineyards location:** Municipality of Rufina, vigneto Ferrovia.

**Soil type:** Medium density, clay and limestone, dry and stony well drained.

**Altitude:** 200 meters above sea level (650 feet).

**Grape variety:** Trebbiano.

**Exposure:** west north-west.

**Age of the vines:** 15 years.

**Training:** guyot.

**Vineyards:** density 5200 vines/ha.

**Yield:** 90 q.li/ha.

**Harvest:** Hand harvested last week of september.

The grapes are then hung up to dry for 5 months.

**Vinification:** once the grapes have dried to the desired concentration, they are pressed to produced a 20% must yield.

The juice is then racked into small oak barrels of varying size 50 - 100 - 150 litres, called caratelli in Tuscany, for 6 years.

**Bottling:** March 2015.

**Alcohol:** 13,5%.

**Residual sugar:** 264 g/l.

**Total acidity:** 8,30 g/l.

**Serving suggestions:** 14°C. Vin Santo is the welcoming wine.

**Bottles produced:** 5000 bottles 500ml.