“Fattoria di Lucignano Conte Lodovico Guicciardini”

**Vinsanto del Chianti D.O.C.**

**Blend:** Trebbiano 80%, Malvasia bianca toscana 20%

**Vineyard age (year of planting):** Trebbiano: 1970; Malvasia bianca toscana: 1970

**Soil type:** Medium textured, rich in gravel and clay

**Exposure:** South-East, South-West. Altitude: 280 meters above sea level

**Vinification and ageing:** The grapes are carefully selected and harvested at the end of September. The clusters are dried on mats of reed till December/January in order to reach a sugar concentration of 380 grams/litre minimum. Soft pressing. The must is racked into small oak barrels (capacity 200 litres). Barrels are filled by 75% and sealed as soon as the fermentation starts. “Madre” (yeast sediment form previous vintages) of the “Fattoria di Lucignano” is left in the barrels. The barrels are opened after approximately 8 years of maturation.

**Colour:** Amber yellow

**Nose:** Intense, complex, dried fruit, apricot, honey, acacia flowers

**Flavour:** Intense, complex, enveloping, harmonic

**Serving suggestions:** Dry pastry, blue cheese, seasoned cheese

**Average no. bottles/year:** 5.000

**Suggested serving temperature (degrees °C):** 16-18

**Alcohol %:** 16% vol

**Dry extract g/l:** 44 net extract

**Acidity g/l:** 6.5