FRESCOBALDI
TOSCANA

Quaranta Altari 2006



Formati

0,75 l

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Vinsanto del Chianti DOC

Vinsanto del Chianti DOC, a blend of Trebbiano Toscano and Malvasia Bianca Lunga, is a wine to be served at meal's end, accompanied by traditional Tuscan biscuits and pastries. It is best enjoyed in a large glass.

Climatic trend

As it began, the harvest 2006 looked very encouraging, since the growing season had been so favourable. The spring months brought temperate conditions, with little rain and no heat stress; this in turn contributed substantially to sound, healthy fruit. At the end of May there was a sudden drop in temperatures; although it did no damage, the vine growth process was slowed and fruit set affected negatively. The result was looser clusters, with fewer grapes, but the clusters were healthier.July brought high temperatures, but August turned cool, with moderate rainfall, temperature phenomena that ensure, in both red and white grape varieties, excellent concentrations of aromatic compounds, both intense and complex.Light rains during the summer provided the vines with enough moisture to undergo veraison (change of colour) without problem. Sunny, crisp, dry days in September and October were crucial in developing in the grapes all of the qualities necessary for the production of wines of unsurpassed quality and fine structure.

Technical notes

Origin: Vineyards of our wine estates in the Chianti area
Altimetry: 250 metres
Exposure: Southwest
Soil typology: Sandy clay, but sand as well
Plant density: 5,500 vines/ha
Breeding: Double Guyot
Wine Variety: Trebbiano Toscano and Malvasia Bianca Lunga
Maturation: 3 years

Tasting notes

It appears a deep, intense yellow-gold impressive for its clarity. A strikingly rich array of fragrances on the nose include fresh walnuts, dried fruit such as raisins, figs, apricots, and prunes, enriched with spicier notes of roasted espresso bean and vanilla. Warm and well-balanced in the mouth, it exhibits a lively, crisp acidity that complements the velvety sweetness. The long-lingering finish exhibits an elegant profile and leaves a satisfying cleanness in the mouth.

Wine pairing: A wine to sip slowly, in conversation with friends, along with sweets and mixed dried nuts, perhaps. Serve in large crystal stemware.