FRESCOBALDI
TOSCANA

Quaranta Altari 2007



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

The 2007 harvest concluded on October 5. Overall high quality of the fruit brought in resulted in an excellent vintage in all of the viticultural areas where the Frescobaldi Tenute are located. The previous autumn too was very favourable, so that the vines kept their leaves until quite late, excellent conditions that allowed the vineyards to build up reserves that ensured an excellent and promising harvest. The spring months were mild, with scarce rain and little heat stress, conditions that produced sound, healthy fruit on the vines. Consequently the maturation of the grapes was gradual, in ideal climatic conditions, with hot and sunny days and fresh nights.

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
Alcohol content: 16%
Maturation: 3 years

Tasting notes

Quaranta Altari 2007 is golden yellow in color, tending to amber, bright and beautiful consistency. The nose is a rich bouquet of raisins, walnut, figs, prunes and honey. Remarkable nose-to-palate correspondence: a round, warm and balanced mouthfeel. Finishes with remarkable elegance and persistence

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