FRESCOBALDI
TOSCANA

Quaranta Altari 2008



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

Spring 2008 will be long remembered as the rainiest of the last ten years, and with temperatures notably below average. Rains and wind during the flowering stage in June led to a less-than-desirable fruit set, with the clusters displaying fewer berries than usual. July and August, however, brought intense sunlight and warm temperatures, and a consequent partial recovery of normal growth rhythms. September saw sunny days and temperatures that were quite hot for Tuscany ; this, and a lack of conditions that could have led to heat stress in the vines encouraged optimal ripeness levels in all grape varieties. This mild, favourable weather continued through the harvest, and the absence of any significant rain--it rained just one day during the harvest period--meant that winecellar operations and vindication took place in an efficient fashion.

Technical notes

Origin: Vineyards on our wine estates in the Chianti area
Altimetry: 250 metres
Exposure: Southwest
Soil typology: Calcareous clay, but some sand as well
Plant density: 5,500 vines per hectare
Breeding: Double Guyot
Wine Variety: Trebbiano Toscano and Malvasia Bianca
Alcohol content: 16%
Malolactic Fermentation: Took place during the lengthy maturation in casks
Maturation: 3 years

Tasting notes

Vinsanto appears an amber-flecked gold-yellow, deep and luminous. It offers an ultra-rich, multi-layered bouquet of raisins, nuts, figs, dried plums, and honey. The palate, which repeats the aromatic richness of the nose, is beautifully-rounded, warm, and well-balanced. The elegant finish lingers endlessly.

Wine pairing: A wine for meditative sipping, but it pairs well with dried fruit and nuts, and with sweets and desserts. It is enjoyed best in a large glass.