FRESCOBALDI
TOSCANA

Quaranta Altari 2009



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 growing season was surely very positive and produced excellent quality grapes. Spring in 2009, as per previous years, was very rainy, making it a challenging season for the health management of the grapevines. Conversely, the abundant showers provided ample water reserves for the following months. Precipitation in June and July was average, allowing the plants to recover from the wet spring and accelerating the ripening of the grapes. Additionally, cool evenings and warm, sunny days in September contributed to a full ripening of the fruit and the production of excellent wines. The positive progression of the seasons benefitted the grapes greatly, allowing them to reach the winery fully ripe, possessed of the right acidity, and with a good aromatic complexity.

Technical notes

Origin: Vineyards on our wine estates in the Chianti area
Altimetry: 250- 450 m above sea level
Exposure: Southwest
Soil typology: calcareous-clay soils with sand
Plant density: 5,500 vines per hectare
Breeding: Double Guyot
Wine Variety: Trebbiano Toscano and Malvasia Bianca Lunga
Alcohol content: 16,5%
Malolactic Fermentation: Took place during the lengthy maturation in casks
Maturation: 5 years

Tasting notes

Golden-yellow tending towards amber, Quaranta Altari is a bright wine that displays a beautiful consistency. To the nose it is rich with raisins, walnuts, figs, prunes and honey, aromas that are well-reflected in the mouth with its warm, round and balanced profile. The wine has an elegant finish and noteworthy persistency.

Wine pairing: A sipping wine, Quaranta Altari accompanies dried fruits and desserts with ease. Always serve in a large, airy glass.