

# Vin Santo

2003 vintage

TYPE	Vin Santo Chianti Classico DOC
VINEYARD LOCATION	<i>Il Vignone</i> vineyard on the Agricola San Felice properties (Castelnuovo Berardenga, Siena)
ALTITUDE	350-400 metres
ASPECT	South-east
VINEYARD SIZE	2 hectares
YEAR PLANTED	1974
SOIL PROFILE	Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture, resting on the Monte Morello formation
TRAINING SYSTEM	Guyot
GRAPES	<i>Trebbiano Toscano</i> 75% <i>Malvasia del Chianti</i> 25%
HARVEST	<i>Trebbiano Toscano</i> : September 23 <i>Malvasia del Chianti</i> : September 25
VINIFICATION AND MATURATION	The grape clusters are picked and laid out to dry on mats called <i>paglie</i> ; they are pressed in December or January. The must ferments then ages 5 years in small, 225-litre French oak <i>caratelli</i> , followed by a further 12 months in the bottle
BOTTLES PRODUCED	8,100
SERVING TEMPERATURE	16-18° C
ALCOHOL	14.5% Vol
TOTAL ACIDITY	6.4 g/l
RESIDUAL SUGAR	98.0 g/l
CELLARING	More than 20 years

