

VIN SANTO

DEL CHIANTI CLASSICO DOC

CLASSIFICATION:

Vin Santo del Chianti Classico DOC

PRODUCTION AREA:

Located in Castelnuovo Berardenga near Siena, in the Southern end of the Chianti Classico zone, Castell'in Villa is one of the oldest estates. The domaine comprises 736 acres, 133 of which are vineyards; 79 acres are dedicated to olive groves. The vineyards extend over eight different sites, reflecting the diversity of the Tuscan countryside in soil types and microclimates

FIRST VINTAGE:

1971

VINEYARDS:

- North-West
- Altitude 250-300m asl
- Vines 25-30 years old
- Guyot system

SOIL:

Alluvial soil with pebbles and sand

GRAPE VARIETIES:

Malvasia-Trebbiano Toscano-Sangiovese

HARVEST:

Hand harvest (selected grapes) second half of September



VINIFICATION AND AGEING:

- After a natural dehydration of the grapes on hurdles, they are pressed with a vertical winepress; so the must obtained is moved into “caratelli”, where it slowly starts fermentating.
- Aged in “caratelli” for 15 years.
- Subsequently bottle-aged for at least a further 6-12 months.

TECHNICAL INFORMATION:

BOTTLE SIZE:

500 ml

PACKAGING:

6 bottles case

AVERAGE ANNUAL PRODUCTION:

1000 bt.



Castell'in Villa
in PUREZZA, in PACE, in COMPAGNIA.

CASTELL'IN VILLA S.P.A.

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