

Vinsanto del Chianti Classico DOC Occhio di Pernice



Height of vineyards: 500 m a.s.l. South facing

Vines per hectare: 5,500

Type of soil: medium clayey, stony, with sands of galestro and alberese

Blend: Sangiovese 100%

Production:

Grapes per hectare: 80 quintals

Yield in wine: 35%

Bottles per year: 1,500

Winemaking:

Manual late harvest, choosing the bunches and arranging them in crates to guarantee their integrity. The grapes are then laid out on racks in a ventilated room, where natural drying takes place, for 2-3 months, with a consequent concentration of sugars. Follows soft pressing, Must clarification and fermentation directly in oak or chestnut caratelli (little barrels). Vinsanto ages for at least 4 years in caratelli sealed with sealing wax, placed in a local attic, subject to sudden changes in temperature. The variations in temperature cause blocking and restarting of the fermentation several times, prolonging it for months. Once a high alcohol content has been reached, the process stops definitively, with a certain residual sugar content.

Visual examination:

Red-amber, with orange nuances.

Olfactory examination:

Aromatic, intense, persistent. Complex bouquet, with notes of dried figs and chestnut honey. Harmonic hints of oak.

Gustatory examination:

Dense, well structured, notes of chestnut honey and red fruit in spirit with toasted almonds finish.

Service:

Serve at a temperature of 16-18°C, in tulip glass.

Pairings with food:

Desserts, cantucci (typical biscuits), dried fruit, fresh or semi-mature cheeses such as pecorino. It can be considered an excellent meditation wine.