



Vin Santo del Chianti Classico DOC «Occhio di Pernice» 2011

A special wine to share with your closest friends and family. Vin Santo is an exquisite, sweet wine with a rich, golden hue made only in Tuscany from withered grapes. The grapes for Vin Santo are harvested early to preserve their acidity, then dried for three months; they are then pressed before gently fermenting in selected oak and chestnut barrels of 70 l for seven years.

Denomination: *Vin Santo del Chianti Classico DOC «Occhio di Pernice»*

Grape varieties: 100% Sangiovese

First vintage produced: 1970

Production area: Greve in Chianti

Vineyard position: 230-400 MASL with south-southwest, northern, and southern exposure

Vineyard management: Organic

Soil: Clay, with prevalent amounts of alberese and colombino stone

Training system: Guyot and spur-trained cordon

Vineyard age and density: 7-32 years; 4000-7000 plants per hectare

Harvest: Manual

Vinification: Grapes hung and spread out on racks. Pressing takes place after Christmas, with the grapes placed directly into the press

Aging: In small chestnut and oak barrels for 7 years

Tasting notes: Dark amber in color with notes of dried fruit, apricot, spices, and aromatic herbs. On the palate, it is warm but remarkably fresh, which balances the sweetness and enhances the savory notes, with a persistent return of candied citrus peels.

Alcohol: 20,5%

Production: 5000 bottles/year

Format: 0.375 l

