



VINSANTO DEL CHIANTI DOC

Vinsanto wines are known to have been made since at least the Middle Ages, and have become a traditional part of Tuscan life. Traditionally made from grapes left to dry so that the grapes' natural sugars are more concentrated and then pressed to make amber-colored wines with aromas of apricots and orange blossom, with a nutty, raisin-rich palate.

Vinsanto wines are still produced widely today and were finally recognized under DOC law in 1997. The late arrival of the various *vinsanto* DOCs was not due to any lack of quality, but because of the vast range of styles in which *vin santo* is made. Although *vinsanto* is generally classed as a dessert wine, its sweetness levels vary. Most are made sweet (*amabile*) or very sweet (*dolce*), other wines are almost completely dry (*secco*).

Grignano's Vinsanto is a brilliant amber color. Distinctive bouquet of dried apricot and nuts with balsamic nuances. Delightful palate and full-bodied with a long finish. A wonderful dessert or meditation wine to be enjoyed with *cantucci*, *amaretti*, or other kinds of almond-based cookies.

GRAPES	65% Malvasia del Chianti, 30% Trebbiano Toscano, 5% San Colombano
LOCATION OF VINEYARDS	Pontassieve, Grignano
ORIENTATION	South-East
ALTITUDE	300 meters above sea level
TYPE OF PLANTING	Organic
SOIL	Clay, limestone
TYPE OF CULTIVATION	Spurred cordon
VINIFICATION	The most loosely-packed grape bunches are selected and harvested from the various vineyards, then hung in a well-ventilated room for natural air-drying which lasts approx. 3 months. The dried grapes are then pressed gently and undergo fermentation in small oak barrels.
AGING	Aged for 5 years in small wooden barrels called <i>caratelli</i> , ranging from 50lt to 225lt in size.
ABV	13.5%
TOTAL PRODUCTION	1,600 bottles
OENOLOGIST	Stefano Chioccioli



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