



Terre di Melazzano

FONDATA NEL 1959

VIN SANTO DEL CHIANTI CLASSICO D.O.C.

Vin Santo del Chianti Classico



The Vin Santo Vin Santo del Chianti Classico D.O.C.

This is a very special and fine wine, that strictly respects the most ancient traditions. It is only produced in the years the grapes reach a particular level of maturation.

The selected collection of Trebbiano and Malvasia grapes undergoes a long drying on mats. In the first months of the new year we proceed to the squeezing and the wine is placed in oak barrels for an aging of at least three years in vinsantiera, a wine cellar with special thermal characteristics.

This oenological practice gives our Vin Santo the unmistakable light amber color and intense light, with ethereal aromas and flavors. Extraordinary to accompany desserts and as a meditation wine.

bottle: 0,500 L
gross weight: 1,230 Kg
net weight: 0,750 Kg

Technical Chart

NAME OF THE WINE
Vin Santo

LEGALLY DEFINED PRODUCTION ZONES AND PRODUCTION FORMULAS
Vin Santo del Chianti Classico doc

VINEYARDS
50% Trebbiano Toscano,
50% Malvasia del Chianti

ORIGIN ZONE
Greve in Chianti (FI)

SOIL
60% average mixture, 40% galestroso

DENSITY OF VINEYARD PLANTING
4.700 vine/ha

VINE TRAINING SYSTEM
100% tuscanly arched

MIDDLE AGE OF VINE
25 years

CRUSH PER HA
70 hundred kilos of grapes

PRODUCTION POTENTIALITY
1.500 bottles

STRENGTH / ALCOHOLIC CONTENT
16° by vol

VINIFICATION
The grapes are dried naturally on special layers for 3 months, after pressing the is slowly fermented, in winter time, in small casks.

AGING
5 years in small oak "barrels" of 100lt

COLOUR
Golden yellow with amber highlights

PERFUME
Intense aromas of raisins and candied fruit with hints of honey and vanilla

TASTE
Full in the mouth, compact, the sweetness is well -balanced by a fresh acidity

GASTRONOMIC ACCOMPANIMENTS
Cheese, "Cantuccini" Tuscan biscuits, pastries

WINE SERVICE TEMPERATURE
12-14° C



Terre di Melazzano

WINEFARM

www.terredimelazzanowine.com

Contacts

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