

Vecchietto degli
ACCARIGI
VINSANTO DEL CHIANTI D.O.C.


IL SOSSO
Famiglia Ravaglioli



Mixed Varieties

Malvasia Bianca, Trebbiano Toscano and Sangiovese in variable percentages according to the year



Vineyards Location

Midsized hill 150-200 mt above sea level



Soil

Medium textured with layers of loam, volcanic tuffa and clay.



Training System

Simple Guyot



Microclimate

Optimum microclimate conditions with significant differences in temperature between day and night, ideal for the development and maintenance of coloring and aromatic substances.



Wine Production

Average of 55 hl/ha



Harvest

By hand in small plastic crates with bunches of grapes selected on the basis of the level of ripeness.



Wine Making and Maturations

The grapes collected near the end of harvesting undergo natural drying on racks for about four months, in dry and ventilated premises. The must obtained from the subsequent gentle pressing is left to ferment slowly in caratelli, small chestnut oak casks, where it is kept for at least 5 years with its madre (dense grape residue of the must of preceding years). It refines in the bottle for at least 6-8 months.



Tasting Notes

Amber yellow colour, intense ethereal bouquet with hints of caramel, almond and tropical fruits. On the palate it is velvety and elegant overall, where the sweetness is not cloying thanks to its fresh acidity and a good aroma. Lasting after taste.



Recommended Serving Temperature

14-16°C



Food Pairing

Mature cheeses (*pecorino*) or with the best pastries, according to tradition.

