



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 aftertaste.


IL SOSSO
Famiglia Ravaglioli

Vecchietto degli
ACCARIGI

VINSANTO DEL CHIANTI D.O.C.

A classic wine from the Tuscan tradition, Vinsanto has a fascinating character because it is modern and ancient at the same time. It is the fruit of the withering of Malvasia, Trebbiano and Grechetto grapes on racks in well ventilated rooms and long maturation in oak casks. Golden yellow colour tending to amber, intense and ethereal bouquet with notes of dried fruit, in the mouth it is harmonious and velvety but not cloying thanks to its fresh acidity.

MIXED VARIETIES: Malvasia Bianca, Trebbiano Toscano and Grechetto 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 tuff 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.

GRAPE PRODUCTION: Average of 55 Q.ls/Ha

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

WINE-MAKING AND MATURATION: 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 oak casks of 225l, 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.

SERVING TEMPERATURE: 14-16°C

FOOD PAIRING: Mature cheeses (pecorino) or, according to tradition, with the best pastries.

