

valdisanti toscana IGT



grapes:

2006 vintage: Cabernet Sauvignon 75%, Sangiovese 20%, Cabernet Franc 5%

2005 vintage: Cabernet Sauvignon 75%, Merlot 20%, Cabernet Franc 5%

area of production:

Chianti Classico, Tuscany, Italy

soil:

Lime and clay with a considerable presence of gravel size stones

vineyard technique:

Vine age: Plantings completed in spring 2000

Plants density: 6,900–11,000 plants per hectare

Yield: 60 qt./ha

Production: 60,000 bottles (2006); 120,000 bottles (2007)

Winemaking: Grapes are firstly selected during harvest in the vineyard and then on the sorting table when they arrive to the winery; they are destemmed and the whole berries are immediately put into French oak fermenters and a portion into stainless steel.

Alcoholic fermentation: The temperature is computer controlled, the must is kept in contact with the skins for about 30 days where manual pigiage and remontage are done frequently, throughout the day every 4–6 hours and one delestage is done per week.

Malolactic fermentation: French oak barriques (70% new and 30% used one year)

Maturation: On fine lees for 6 months in barriques

Aging: 16 months in barriques, 12 months in bottle

technical data:

Alcohol: 13.90%

Total Acidity: 6.01 g/l

Sugar: 1.7 g/l

pH: 3.48

tasting notes:

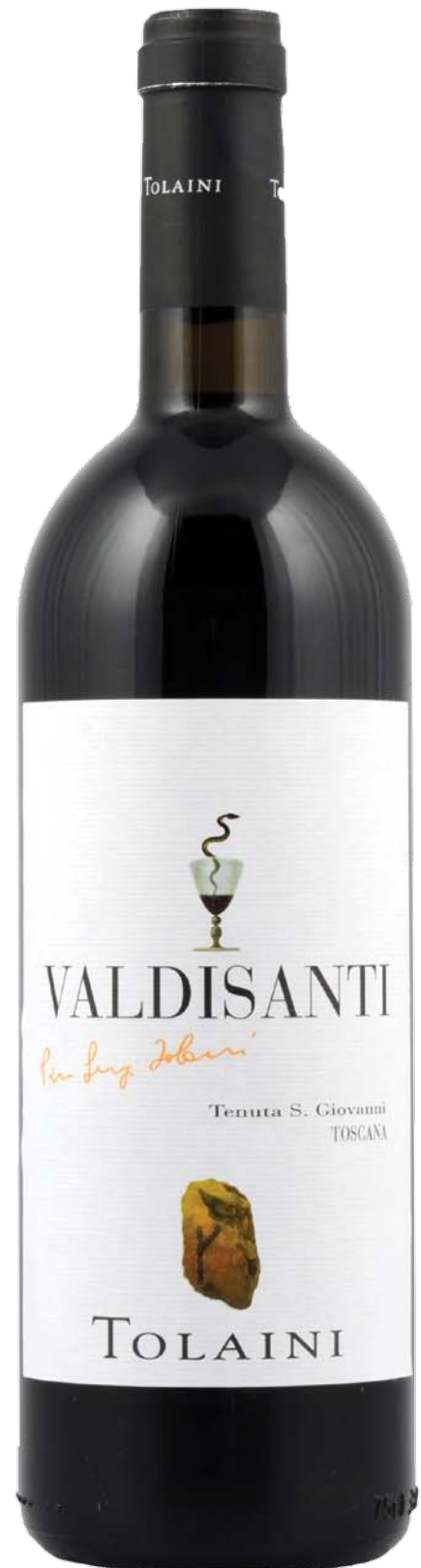
Youthful, rich dark fruit, berry and cassis aromas meld with notable French oak spice. On the palate, Valdisanti is full-bodied with deep but reserved fruit flavors framed by rich oak. The excellent balance of fruit intensity with fine tannins indicates a cellar worthy wine.

Note: Some sediment may occur in the bottom of the bottle as the wine is not filtered

region:



toscana



Gambero Rosso

2008	Valdisanti	★★★★
2004	Valdisanti	★★★★

Wine Spectator

2007, 2005	Valdisanti	90 points
2006	Valdisanti	92 points
2004	Valdisanti	91 points

Wine Advocate

2007	Valdisanti	93 points
2006	Valdisanti	92 points