Grapes
Cabernet Sauvignon 75%, Sangiovese 20%, Cabernet Franc 5% Yield: 60 qt./ha

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
Plant density 6,900-11,000 plants per hectare
Production 89,000 bottles (2009); 74,000 bottles (2010); 75,000 bottles (2011); 87,000 bottles (2012); 88,000 (2014)
Aging 16 months in barriques, 12 months in bottle

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 16 months in barriques, of which 6 months are spent resting on the lees

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.