



Guido Gualandi Vinsanto del Chianti



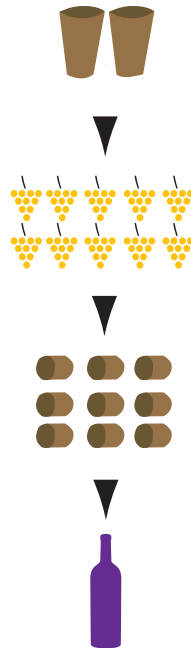
Vinsanto del Chianti:

Made with Malvasia and Trebbiano grapes;
old vines.

Aged 60 months in traditional chestnut barrels.
Harvest: end of September, beginning of October.
Vineyard altitude: 250 meters above sea level
Age of vineyard: over 40 years old
Soil: Alberese
Average yield: 5,000 liters per hectare
Production: 600 bottles per year

No herbicides or pesticides are used in the
vineyard. Fertilized with organic fertilizers.
No animal products are used
in the vinification process. Filtered wine.
Suitable for vegans.

Sold in half liter bottles



Vinsanto del Chianti:

Vinsanto has been made following closely the Chianti tradition of using only Malvasia and Trebbiano varieties. The grapes are picked by hand using "bigonce," a type of traditional basket (top left). Grapes are set to dry for more than three months and then pressed. The wine ages in small chestnut vats for more than 5 years;

Alcohol: 15.0%

