

# VINSANTO DEL CHIANTI CLASSICO OCCHIO DI PERNICE DOC



<b>Blend</b>	Sangiovese
<b>Altitude</b>	300 mt a.s.l.
<b>Exposure</b>	South-West
<b>Soil</b>	Medium texture, Alberese based, stony slightly clayey
<b>Pruning system</b>	Tusan double guyot
<b>Density</b>	1000 plants/ha
<b>Age of vineyard</b>	50 years old
<b>Harvest</b>	End of October, by hand
<b>Alcool</b>	18%
<b>Vinification</b>	The grapes, already over-ripe, are harvested at the beginning of October and hung in a special, very airy room to dry until early December. After that, the wine is mashed, decanted and finally filled into small barrels and barriques where alcoholic fermentation takes place.
<b>Barrel Ageing</b>	Acacia and chestnut casks and French oak barriques for a minimum of 5 years
<b>Wine profile</b>	Clear, intense amber colour. Aroma complex and very intense with hints of fresh fruit (quince) with clear notes of dried fruit (almond and apricot). Taste of good structure, very round, velvety, warm, with a slight acid note that enhances an interesting flavour.
<b>Best combined with</b>	Dry pastries and aged cheeses
<b>Temperature of service</b>	16°C
<b>Annual production</b>	1.000 - 2.000 bottles

