VIN SANTO DEL CHIANTI RISERVA 2004
DENOMINAZIONE DI ORIGINE CONTROLLATA

DIRECTOR: Marco Bartolini Baldelli
OENOLOGIST: Dr. Maurizio Pertici
AGRONOMIST: Dr. Maurizio Pertici
LOCATION: Impruneta (Florence)
ALTITUDE: 220 m.
GRAPES: Trebbiano, malvasia and canaiolo
CULTIVATION: Guyot
TERRAIN: marly, mixed clayey
N° BOTTLES: 880 (500 ml.)

HARVEST PERIOD: third decade of September
HARVEST PROCEDURE: manual selection of grapes.
DRYING: bunches of grapes are hung on a steel wire for about 3 months to ensure sufficient ventilation.
FERMENTATION: the grapes, after having dried, are pressed and the juice is stored in small barrels of different sizes and then sealed with wax.
The wine ages in the barrels for about 8 years.

ALCOHOL: 17 %
TOTAL ACIDITY: 7,74 g/l
PH: 3,43
DRY EXTRACT: 177,9 g/l
RESIDUAL SUGAR: 135 g/l

TASTING NOTES: amber-yellow, intense, thick and clear. Embracing, complex, with hints of dried fruit and raisin. Scents of apricot and chestnut honey. Balanced and elegant with a touch of mild sweetness, not too aggressive. Long and persistent final taste.
SERVE WITH: Cheesecake, Gorgonzola, candied pastries. proceed with the drawing, clearing and bottling.