



IL ROSIGNOLO

Casanuova di Ama

Vinsanto del Chianti Classico D.O.C.

TECHNICAL SHEET



CHARACTERISTICS: golden yellow colour with amber reflections, typical delicate flavour, very intense and pleasant scent, reminiscent of honey and dry fruit.

SPECIES OF VINE USED: chianti Malvasia at 80%, the remaining 20% varies between Trebbiano and various other species of vines, both red and white.

GRAPE HARVESTING AND VINIFICATION: the sorts of grapes used to produce our “Vinsanto” are picked up and then hanged to wither. They are subsequently squeezed and let ferment in small particular wooden containers called “kegs”; here, in a closed environment and with few oxygen, the fermentation takes place and the so obtained wine is left for several years (not less than three). Only after this period it can be consumed.

USE: it is a typical dessert wine, usually drunk with cakes. Here in Tuscany it is particularly. Used with “cantuccini”, typical almond biscuits. A variety of drier Vinsanto is used also as aperitif and goes well with soft and mild cheese. In Tuscany, Vinsanto is the wine of hospitality, as it is often offered to guests, even between meals.

IDEAL TEMPERATURE: best served at ambient temperature (about 17/18 degrees). As aperitif it is usually served cold, at 5/8 degrees.

IMPORTANT: once opened this particular wine does not change its taste for a very long time.

Azienda Agraria Casanuova di Ama

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