



IL ROSIGNOLO - Vinsanto del Chianti "CASANUOVA DI AMA" D.O.C.

TECHNICAL SHEET

MANUFACTURING SITE:

loc. Casanuova di Ama, Gaiole in Chianti - Siena.

CHARACTERISTICS: stong straw coloured, delicate taste, intense and agreeable smell. Minimum alcoholic strenght of 16,5%.

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.

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

NOTE: it is a natural product; it is therefore normal to find a few sediments at the bottom of the bottle. Once opened this particular wine does not change its taste for a very long time.



Azienda Agraria Casanuova di Ama

Località Casanuova di Ama - 53013 Gaiole in Chianti (SI)
Tel./Fax +39 0577 746.119 - www.agrariacasanuovadiama.it
E-mail: info@agrariacasanuovadiama.it bencini.yuri@libero.it