



# 2008

## *Belcaro*

### *Vinsanto Chianti Classico Doc*

#### VINTAGE FEATURES

A mild winter followed by lower temperatures than previous years and abundant rainfall during spring. In late June the weather recovery allowed a progressive increase of the maturation. The virtually absent rain and the elevated temperature range overnight, have led to a realignment to normal ripening stages. In the cellar perfectly healthy and balanced grapes, for a five stars harvest.

#### VINEYARD LOCATION

S. Anna and San Vito vineyards of San Felice (Castelnuovo Berardenga, Siena)

#### SOIL PROFILE

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture.

#### TRAINING SYSTEM

Guyot

#### GRAPES

Trebbiano Toscano 100%

#### HARVEST

9-10 October

#### VINIFICATION & MATURATION

The grape clusters are picked and the laid out to dry; they are pressed in December or January. The must ferments then ages 5 years in small, 225-litre French oak barrels, followed by a further 12 months in the bottle.

#### BOTTLES PRODUCED

4.000

#### SERVING TEMPERATURE

14-16 ° C

#### ALCOHOL

15% Vol

#### CELLARING

more than 20

years

**TOTAL ACIDITY** 5,5 g/l

**RESIDUAL SUGAR** 110 g/l

**TASTING NOTES & PAIRINGS** A lovely amber hue, releasing draughts of toasted almond, honey, and subtle spice. Crisp acidity on the palate, with a perfectly-calibrated level of sweetness. Ideal with sweets and petits fours, particularly those containing almonds, but also with sheep cheese and aged Gorgonzola.

