



# 2004

## *In Pincis*

*Vinsanto Chianti Classico Doc*

### VINTAGE FEATURES

The 2004 vintage was characterized by balanced climatic conditions that produced harmonious and well concentrated wines. To a mild winter has followed a variable spring that has not, however, compromised maturation; the seasonal pattern was also maintained regular during the month of August and in September the excellent temperature range allowed grapes to maintain strong aromatic components, ensuring a good harvest.

### VINEYARD LOCATION

Vignone vineyard of San Felice (Castelnuovo Berardenga - Siena)

### SOIL PROFILE

Medium-textured, predominantly calcareous marl breakdown of alberese and galestro strata, with abundant gravel-pebble mixture. Some extension into silt-and sand-rich alluvial soils.

### TRAINING SYSTEM

Spur –pruned cordon

### GRAPES

Trebbiano Toscano 75%; Malvasia del Chianti 25%

### HARVEST

October 20

### VINIFICATION & MATURATION

The grape clusters are picked and then hanged under the cellar – roof to dry ; they are pressed in December or January. The must ferments then ages 7-8 years in small French barrels, followed by a further 12 months in the bottle.

### BOTTLES PRODUCED

2400 half

bottles

### SERVING TEMPERATURE

16-18 · C

### ALCOHOL

16,5% Vol

### CELLARING

more than 20

years

TOTAL ACIDITY 5,5 g/l

RESIDUAL SUGAR

110 g/l

**TASTING NOTES & PAIRINGS** Silk-smooth and elegant, vaunting a brilliant antique-gold hue, and releasing a cornucopia of roasted coffee, dates, dried figs, and honey. Sweet and rounded, with intense flavours, beautifully balanced. The classic „vino da meditazione,% for sipping at meals end with petits fours and even with semi-sweet chocolate cakes.

