

MALENCHINI



VINSANTO DELCHIANTI D.O.C.



Production area

Chianti Colli Fiorentini, Antella – Florence

Vineyard extension

17,5 hectares

Certified organic estate

Soil composition

Medium Mixture, clayey

Grape variety

100% Malvasia

Plant density

Old vineyard 2.500 plants/ha

New vineyard 5.000/6.500 plants/ha

Altitude

200-300 metres above sea level

Vinification

Vinsanto is produced with hand harvested Malvasia grapes, which are successively left to dry on straw racks for three months before being pressed

Aging

5 year-old aging period in small oak barrels

Organoleptic analysis

Colour

Golden yellow

Flavour

Flowery, fresh and intense with soft hints of almond

Taste

Well structured and velvety with pleasant sensations of fresh fruit.