

MALENCHINI



I.G.T. TOSCANA BRUZZICO



Production area
Antella – Florence

Vineyard extension
17,5 hectares

Soil composition
Medium Mixture, tending to clay

Grapes variety
Cabernet Sauvignon, Sangiovese

Planting density
Old vineyard 2.500 plants/ha
New vineyard 5.000/6.500 plants/ha

Altitude
200-300 metres above sea level

Harvest
Hand picking from 22 september – 5 october

Vinification
This wine is a blend of 80% cabernet sauvignon and 20% sangiovese grapes produced in 20 years old vineyards. The grapes fermentation takes place separately, in stainless steel tanks at a temperature of about 28-30°. The time of fermentation on the skins has been quite long, 18 days. During this period twice a day pumping over were done alternating with some "delestages".

Aging
As well the wood aging was done separately. The sangiovese grapes in 20 hl new oak barrel for about 12 months. The cabernet sauvignon grapes in first and second use barrique barrels for about 18 months period.

Bottle aging
6 months

ORGANOLECTIC ANALYSIS

Colour
Very intense ruby red

Perfume
Intense and persistant perfumes. Very complex with pleasant fruity aromas (plums, cherry and small red berries). Light hints of red fruit jelly combined with evident and delightful spicy fragrances (moos, underwood products, tobacco and vanilla).

Taste
Outstanding structured, very powerful, balanced and harmonious wine. It shows a great elegance, sapidity and interesting tannins fragrance (moos, underwood products, tobacco and vanilla).

MALENCHINI



CHIANTI D.O.C.G.



Production area

Chianti D.O.C.G. Antella – Florence

Vineyard extension

17,5 hectares

Soil composition

Medium Mixture, tending to clay

Grapes variety

95 % Sangiovese and 5% Merlot

Planting density

5000 e 6500 plants/ha

Altitude

200-300 metres above sea level

Harvest

Hand picking from 31 august – 20 sept.

Vinification

Chianti 2014 is a blend 95 % Sangiovese and 5% Merlot grapes. The grapes is produced in new Vineyard. The fermentation takes place in temperature controlled stainless steel tanks. The fermentation time on the skins has been of 15 days.

ORGANOLECTIC ANALYSIS

Colour

Intense ruby red with evident purple reflection.

Perfume

Intense and refreshing perfumes. Very evident the fruity aromas.

Taste

Well structured balance wine. A good acidity gives to the wine brightness and freshness till the end.

MALENCHINI



CHIANTI

COLLI FIORENTINI



Production area
Antella – Florence

Vineyard extension
17,5 hectares

Soil composition
Medium Mixture, tending to clay

Grapes variety
Sangiovese and Canaiolo nero

Planting density
5.000/6.500 plants/ha

Altitude
200-300 metres above sea level

Harvest
Hand picking from 28 august –19 september

Vinification
The Chianti Colli Fiorentini 2014 is a blend of 90% sangiovese and 10% canaiolo nero grapes. The fermentation takes place in stainless steel tanks at a temperature of 28°-30°. The fermentation time on the skins has been of 16 days. During this first period of time twice a day pumping over were done, than once a day.

Aging
In 20 hl new oak cask for 4 months

Bottle aging
3 months

ORGANOLECTIC ANALYSIS

Colour
Intense ruby red with evident purple reflections.

Perfume
Intense perfumes, ample and persistent. Very evident the fruity aromas (cherry).

Taste
Very structured wine. Full bodied and well balanced tannins. A good acidity gives to the wine brightness and freshness till the end.

MALENCHINI



VINSANTO DEL CHIANTI D.O.C. COLLI FIORENTINI



Production area

Chianti Colli Fiorentini, Antella – Florence

Vineyard extension

17,5 hectares

Soil composition

Medium Mixture, clayey

Grapes variety

Malvasia

Planting density

Old vineyard 2.500 plants/ha

New vineyard 5.000/6.500 plants/ha

Altitude

200-300 metres above sea level

Harvest

Hand picking from 23 september – 24 september

Vinification

Produced with hand harvested Malvasia grapes which are left to dry on straw racks for three months before being pressed

Aging

For 5 year in small oak barrel

ORGANOLECTIC ANALYSIS

Colour

Golden yellow

Flavour

Fresh and intense flowery perfume with soft touches of almond

Taste

Velvety in flavour, well structured with pleasant sensations of fresh fruit.

Note

The estate joins the European program (mis. 6) of reduction of fertilizers and pesticides.