



Malenchini

VINSANTO DEL CHIANTI D.O.C.



Certified organic product



Blend: 100% Malvasia

Classification: D.O.C.

Production area: Antella - Florence (Tuscany)

Soil composition: medium mixture, tends to clay

Plant density: 5.000 e 6.500 plants/ha

Altitude: 200-300 metres above sea level

Vinification process

Vinsanto is the most traditional and unique dessert wine in Tuscany.

It is produced with hand-harvested Malvasia grapes, which are successively left to dry on straw racks for three months before being pressed. 5 year-old aging period in small oak barrels, the traditional “caratelli”.

Tasting notes

Colour: Golden yellow

Nose: A triumph of aromas, including baked fig, date, dehydrated apricot, honey and incense

Taste: Flowery, fresh and intense with soft hints of almond, vanilla and white chocolate. Well structured and velvety on the palate with pleasant sensations of fresh fruit.

Gourmet pairings: Almond biscuits and hard cheese.

Follow us on our accounts

[@malenchiniwinery](#) / [#malenchiniwines](#)

