



# Belcaro

Vin Santo Chianti Classico DOC 2012



SAN FELICE

Traditional Vin Santo both in its blend, Trebbiano and Malvasia, as well as in its method of production. The grapes, harvested at the beginning of October, are put onto cane mats to dry until December; they are then softly pressed and the must ferments slowly and refines for 5 years in small oak barrels (caratelli).

### Vintage Profile

Mild winter with temperatures over seasonal averages, wet spring that caused a delay in flowering and a slight decrease of grapes quantity. In June and July there were very few rainfall and despite the month of August was hot, the abundant water reserves did not slow down ripening process of grapes. The month of September was marked by good weather, right rainfall and extreme temperature changes.

### Tasting Notes and Pairings

A lovely amber hue, releasing hints 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.

### 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

First week of October

### Vinification and Maturation

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

### Bottles Produced

4.000

### Serving Temperature

16–18 °C

### Alcohol

12,5% Vol

### Cellaring

Above 20 years

### Total Acidity

5,5 g/l

### Residual Sugar

65 g/l

### Size

