



SAN FELICE

In Pincis

Vin Santo Chianti Classico DOC 2011



Our Vin Santo In Pincis is only produced in the finest vintages, when conditions yield the soundest grapes and the highest sugar levels. Rigorously selected clusters of Trebbiano Toscano and Malvasia del Chianti are subjected to a lengthy drying process, then the wine spends seven years in wood casks.

Vintage Profile

Mild and rainy end of winter and early spring with temperatures above seasonal average. Generous rainfalls at the end of May and beginning of June assured a good supply of water to the vines; high temperatures during summer allowed a perfect ripening of grapes ensuring an excellent harvest as for quality ; quantities instead suffered a reduction of 10% compared to previous years.

Tasting Notes and Pairings

Silky-smooth and elegant, boasting a brilliant antique-gold hue, and releasing a cornucopia of aromas including roasted coffee, dates, dried figs, and honey. Sweet and round, with intense flavors; beautifully balanced. The classic “vino da meditazione,” for sipping at meal’s end with petits fours or semi-sweet chocolate cakes.

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 100%

Harvest

20 October

Vinification and Maturation

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

Bottles Produced

1.300

Serving Temperature

16–18 °C

Alcohol

17% Vol

Cellaring

Over 20 years

Total Acidity

6,5 g/l

Residual Sugar

127 g/l

Size

