



QUARANTA ALTARI 2009

Denomination Vinsanto del chianti DOC

Description Vinsanto del Chianti DOC, a blend of Trebbiano Toscano and Malvasia Bianca Lunga, is a wine to be served at meal's end, accompanied by traditional Tuscan biscuits and pastries. It is best enjoyed in a large glass.

Vintage Report The growing season was surely very positive and produced excellent quality grapes. Spring in 2009, as per previous years, was very rainy, making it a challenging season for the health management of the grapevines. Conversely, the abundant showers provided ample water reserves for the following months. Precipitation in June and July was average, allowing the plants to recover from the wet spring and accelerating the ripening of the grapes. Additionally, cool evenings and warm, sunny days in September contributed to a full ripening of the fruit and the production of excellent wines. The positive progression of the seasons benefitted the grapes greatly, allowing them to reach the winery fully ripe, possessed of the right acidity, and with a good aromatic complexity.

TERROIR AND ENVIRONMENTAL CONDITIONS

Estate and vineyard location: Vineyards on our wine estates in the Chianti area

TECHNICAL INFORMATION

Variety Trebbiano Toscano and Malvasia Bianca Lunga

Alcohol by volume 16,5%

Malolactic fermentation Took place during the lengthy maturation in casks

Length of maturation 5 years

Bottle formats 0,75 l

Tasting Notes Golden-yellow tending towards amber, Quaranta Altari is a bright wine that displays a beautiful consistency. To the nose it is rich with raisins, walnuts, figs, prunes and honey, aromas that are well-reflected in the mouth with its warm, round and balanced profile. The wine has an elegant finish and noteworthy persistency.

Serving suggestions A sipping wine, Quaranta Altari accompanies dried fruits and desserts with ease. Always serve in a large, airy glass.