

## 65 LUNE



### **Winery**

Fattoria Bini

### **Denomination**

Vin Santo del Chianti DOC

### **Vintage**

2007

### **Grape varieties**

Trebbiano Toscano 60%, Malvasia 30%, San Colombano 10%

### **Harvest period**

The harvesting of the grapes chosen for Vin Santo is by the end of September. Then the grapes are dried up on traditional wood drying racks.

### **Wine making**

The grapes are pressed when they are dried at the right level, usually at the end of the Winter next to the harvest. The obtained must ferments for five years in oak and chestnut kegs. At the end of this phase the various vin santo varieties are blended by following a careful quality analysis. The blend is aged for at least six months in the bottle.

### **Tasting notes and food matches**

Sweet for rich sugar traces, the bouquet releases complex notes of chestnut flour and tea. Excellent with dry pastries and ripe cheese. Serving temperature is 12-14° C.

### **Terroir**

The 1,1 Hectares Vinsanto vineyard is located in the Vinci area and is exposed south, south-west. The training system is Guyot and the density is of 4.800 vines per hectare; the vines are 15 years old.

### **Awards**

4 grapes from **Duemilavini 2013**  
2 glasses from **Vini d'Italia 2013**