



FATTORIA di SAN LEO

Az. Agr. "Tosi" di M. Conigliaro sas Soc. Agr.
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MAESTA DEL BAGNO

Vintage	2013
Type of Wine	VINSANTO DEL CHIANTI D.O.C.
Type of Grapes	Malvasia Bianca 80%, Trebbiano Toscano 10%, Cilieggiolo 10%
Description	<p>Simple ingredients and a few abiding rules create our Vin Santo "Maestà del Bagno" : harvesting an accurate selection of organic grapes ("uva scelta) Malvasia Bianca with a small quantity of Trebbiano and Canaiolo, made dry until after Christmas, crushed and put in small barrels to mature with the precious" madre".</p> <p>After four years of ageing in the loft of our farm ("Vinsantaia") through the natural course of the seasons and iterated fermentation, we get that fragrant blend worldwide known as the original Vin Santo Toscano. With no treatment, it is then bottled.</p>
Colour	Amber
Perfume	Intense, tending to fruity
Palate	Typical, not too sweet, balanced, tending to dry
Food pairing	In the traditional Tuscan Cuisine is often coupled with dessert and cakes
Vineyard location	On the hills surrounding Arezzo
Vineyard extension	1 hectares
Altitude	250 meters a.s.l.
Exposure	South / West
Soil	clayey, rich of silt
Vineyard density	3.500 vines per hectare
Vine training	Rod and Spur System Cordon Trained
Vineyard age (av.)	20 years
Climate	Dry sunny and ventilated
Yield per hectare	2,5 tons
	From mid Setember to mid October
Harvest	Manual in boxes. Grapes are pressed after 120 days of drying
Fermentation	In wood barrels
Maceration	Average 18°
Malolactic Fermentation	
Ageing	60 months
Refining in Bottle	6 months
Packaging	Bordolese da 0,50 l. In cardboard boxes of 6 bottles
Alcohol	14,0%
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