



ARRIGONI

WINE FAMILY



TENUTA **PIETRASERENA**
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"Vin Santo Pietraserena" - Vin Santo del Chianti Doc

Before the harvest, the very best of our Trebbiano and Malvasia grapes are selected in the vineyard and chosen for withering. The grapes must be virtually perfect in every respect to withstand this process, which takes place "under the roof" from September to December. The pressing then takes place approximately one week before Christmas. When the grapes have sufficiently withered, their sugar concentration is incredibly high and the must obtained is excellent: dense, syrupy and almost honey like. Fermentation takes place in very small oak and chestnut casks, which are kept under the roof. The casks have been sealed with wax or cement. Maturation takes place over a period of 3-4 years. From the freezing winter nights to the heat of summer and forever present breezes, the seasons rotate to create this nectar which well deserves to be called "Santo", that is "Holy".



CLASSIFICATION: Vin Santo del Chianti DOC

GRAPES: Trebbiano & Malvasia del Chianti

COLOUR & BOUQUET: Amber-yellow. Delicate aroma with characteristic individual traits, rich and fruity, velvety, very well balanced.

MEAL SUGGESTIONS: Dessert wine, excellent with tasty cheese

ALC/VOL : Over 17%

Name:	Pietraserena Vinsanto	Classification:	Vin Santo del Chianti Doc
First year of production:	1976	Average number of bottles:	1.000
Production area:	San Gimignano (SI), Italia	Grapes:	Trebbiano e Malvasia
Exposure vineyard:	North	Yield per hectare:	50
Altimetry:	330 Meters above sea level	Pruning system:	Cordone speronato
Density of the system:	4000 plants / Ha	Age of the vineyard:	40 years
Harvest period:	end of October	Material fermentation tanks:	Chestnut tank
Aging Material:	4 Years in Chestnut tank	Vinification:	Late harvest and 3 months of drying on reed mats. Long fermentation in the cask
Period of bottling::	December	Aging capacity:	Very Good
Service Temperature:	18-20°	Package:	500 ml

