

La Greggia

Azienda Agricola La Greggia

Via di Pozzo, 190 • Loc. Tizzana
51039 Quarrata (PT) • Italy

Phone & Fax: +39 0573 744.535

VINSANTO DEL CHIANTI

Vinsanto del Chianti D.O.C.

Grape variety: Trebbiano Toscano, San Colombano and Malvasia

Colour: Bright amber-coloured yellow

Fragrances: hints of dried fruit, chestnut flour along with a slightly citrusy finish

Taste: full, with good acidity that gives pleasantness

Pairings: cakes, dry cookies

Characteristics of production area

Elevation: 100/120 meters above sea level.

Vineyard exposure: South/South-West

Soil type: Clay-Limestone rich in skeleton

Density of planting: 6.000 vines/ ha

Cultivation system: Spurred Cordon and Guyot systems

Yield/ha: 70 q grapes

Winemaking and refining

Grape harvest season: between 20th September and 15th October

Grape harvesting operations: manually.

Natural drying on racks in a cool, well-ventilated room

Wine fermenting containers: barrels of variable size

Ageing process: minimum of 3 years in small barrels called "Caratelli"

Total production: 500 bottles



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