

# Azienda Agricola Casale - Falchini

## VIN SANTO DEL CHIANTI D.O.C. *Podere Casale I°* ®

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Following the Tuscan tradition for producing vinsanto, this natural dry dessert wine comes from the late harvest of selected grapes of Trebbiano (50%) and Malvasia (50%) from the Podere Casale I°, picked by hand and slowly dehydrated naturally. The resulting must then is put in different types of oak, cherry and old bourbon barrels, where it is left to age for over four years. Before being bottled a careful selection of the best barrels is done.



**Appellation:** Vinsanto del Chianti DOC Riserva

**Vintage:** 2011

**Origin:** from the property owned vineyard *Podere Casale I°* in San Gimignano, Siena- Tuscany

**Grapes:** 50% Trebbiano, 50% Malvasia

**Vinification:** the grapes are hand picked late into the harvest and dried till January in the “Vinsantaia” rooms on the property; after we obtain a golden must rich in sugars which is transferred into small barrels of oak and other precious woods. In these barrels the wine ferments and is left ageing for four years. After this period the wine is assembled and bottled.

**Alcohol content:** 16,5% by vol.

**Ageing:** This wine can be aged for a very long period of time if stored in a dry cool place, away from light; store bottle horizontal.

**Tasting notes:** Golden intense color with amber tones. Wide nose, penetrating with live notes of dried fruits, apricot, sweet spices, vanilla and honey. Warm, sweet and dry, harmonious, with excellent persistency.

**Best at temperature:** from 10° to 18°C.

**Best with:** it can be served cold as an excellent aperitif, paired with salty appetizers; at room temperature it can be served with the typical Tuscan biscotti with almonds, chocolates or with honey, chutneys and jams, as well with very aged cheeses. Excellent also served in balloon glasses as a wine for meditation.

### ***Vinsanto del Chianti DOC - Podere Casale I° - by vintage:***

- 2011 *Riserva* Seal of approval, AWC International Wine Challenge, Vienna 2017
- 2011 *Riserva* 4 Grappoli - Guida F.I.S. “Bibenda 2018” - October 2017
- 2011 *Riserva* 89 POINTS \*\*STARS – Guida “I Vini di Veronelli 2018” - Italia 2017
- 2011 *Riserva* 89 points Silver Medal, Tastings.com, Beverage Testing Institute, Chicago 2018
- 2011 *Riserva* 87 points “5 STAR WINES” - THE BOOK 2018, VINITALY, Verona 2018
- 2011 *Riserva* Commended, International Wine Challenge, London 2018
- 2011 *Riserva* 87 points Bronze Medal, Decanter World Wine Awards, London 2018