

Bojola Vinsanto del Chianti Classico

Fattoria Ricudda

Italy - Toscana - Vinsanto del Chianti Classico DOC

Visual examination: amber.

Olfactory examination: intense, with strong notes of dried fruit, accompanied by hints of walnut and juniper.

Gustatory examination: dense, with notes of dried fruit and quince jam.

RS: 107.8 g/L

Total acidity: 7.5 g/L



Specifications

Appellation	Vinsanto del Chianti Classico DOC
Wine Type	Fortified/Dessert
Varietals	Malavasia del Chianti and Trebbiano Toscano
Age of Vines	Average 20 years
Soil type	Medium clayey, stony, with sands of Galestro and Alberese.
Vinification	Winemaking: manual late harvest, choosing the bunches and arranging them in crates to guarantee their integrity. The grapes are then laid out on racks in a ventilated room, where natural drying takes place, for 2-3 months, with a consequent concentration of sugars. Follows soft pressing, Must clarification and fermentation directly in oak or chestnut caratelli (little barrels). Vinsanto ages for at least 3 years in caratelli sealed with sealing wax, placed in a local attic, subject to sudden changes in temperature. The variations in temperature cause blocking and restarting of the fermentation several times, prolonging it for months. Once a high alcohol content has been reached, the process stops definitively, with a certain RS content.
Production	200 (9-liter cases)
Pairings	Desserts, cantucci (typical biscuits), dried fruit, fresh cheeses like pecorino.

Codes, Weights and Measures

UPC	7 84585 03248 8
Units/Case	6
Unit Size	500 mL
Container	bottle
SCC	1 07 84585 03248 5
Case Weight	13
Cases/Pallet	148

Layers/Pallet	37
ABV	18.00%
SRP	\$ 51.99 USD 500mL Bottle