



PRODUCER PROFILE

Winery Owner(s):

The Giuntini Family

Winemaker:

Federico & Nicolo Giuntini with
consultant Franco Bernabei

Winery Founded:

1827

Region:

Tuscany

WINE STORY

Vin Santo is one of those Old World wines that no modern winemaker would ever imagine making if the concept hadn't been devised and proven centuries ago. Taking perfectly good grapes, drying them out for a few months until they become raisins, sealing them up in a little barrel, and then waiting several years to see if anything drinkable comes out . . . is not what they teach in enology classes today. Nevertheless, whether by accident or on purpose, people did it long ago, and the result if you do it right turns out to be a delicious unctuous sweet wine called Vin Santo. These wines are made all over Tuscany, but one of the best places to do it is here in the Rufina subzone of Vin Santo del Chianti DOC.

VINEYARDS & VINIFICATION

VINEYARD LOCATION:	Selvapiana estate, Rufina subzone
ELEVATION:	200 meters
SOILS:	Clay and limestone
TRAINING SYSTEM:	Guyot
FARMING PRACTICES:	Organic certified
AGE OF VINES:	15 years (planted 2003)
YIELD:	9,000 kg per hectare
GRAPES:	100% Trebbiano Toscano
TYPE OF YEAST:	Ambient
FERMENTATION:	Grapes are hung to dry for 5 months, then pressed and the juice racked into caratelli
SECOND FERMENTATION:	N/A
MALOLACTIC FERMENTATION:	Unknown
FILTRATION:	
AGING CONTAINER:	Same as fermentation vessels
AGING TIME:	Contemporary with fermentation period
BOTTLE AGING TIME:	
PRODUCTION:	5,000 500-ml bottles per year
VEGAN:	

TECHNICAL DATA

ALCOHOL:	13.50%	TOTAL ACIDITY:	8 g/l
RESIDUAL SUGAR:	264 g/l	EXTRACT:	