

Carpineto

Farnito Vinsanto del Chianti

70% Trebbiano & Malvasia, 30% Other White Varietals

The name Farinito is derived from a type of oak tree known as "Farna." This is a limited production wine. The traditional dessert wine of Tuscany, Vinsanto was historically enjoyed at special occasions. Legend has it that it had healing properties, hence how it came to be known as "holy wine."

Tasting Notes:

Intense and complex, it is layered with aromas. The flavors are jammy, reminiscent of apricot and peach jam, and a bit balsamic. Nutty notes are present as well. The finish is long with palate-coating sweetness. An excellent "meditation" wine, serve slightly chilled at the end of a meal on its own. Also excellent with pungent cheeses, such as Pecorino or Gorgonzola Piccante.

Vineyards:

Region:	Tuscany, Italy
Planted:	Mid to late 1960s
Training Method:	Double arch trellis
Planting Density:	2.8 x 1.2 meters
Soil Composition:	Sedimentary soil rich in clay, with conglomerate pebbles, green & gray calcite, originating from the Macigno formation of the Oligocene era
Elevation:	150 meters
Exposure:	Southern
Practices:	Sustainable

Winemaking:

Harvest:	Highly selective manual harvest using small wooden crates
Fermentation:	The grapes are dried in the crates for several weeks, they are then pressed and the juice is slowly fermented in barrel throughout the winter.

Aging:

A portion of the wine was aged in small chestnut barrels known as caratelli, while the balance rested in oak barrels for a total of 16 years.

Technical Data:

Alcohol:	14.8%
Residual Sugar:	106.5 grams/liter
Acidity:	6.0 grams/liter
Dry Extract:	40.0 grams/liter

Production Quantity: 4.900 bottles (500 ml)



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