



## ARMIDA Vin Santo del Chianti DOC



**CLASSIFICATION:** Vin Santo del Chianti  
DOC

**PRODUCTION AREA:** Terricciola

**VINEYARD:** new vineyard planted in 2004

**PLANTING SIXTH:** cm 80 x 230 cm

**PLANT DENSITY:** 5434 vines per hectare

**YIELD PER VINE:** Kg 1-1,5 of grapes

**FORM OF CULTIVATION:** Gujot

**GRAPES VARIETIES:** Trebbiano Toscano,  
Malvasia e Colombana

**HARVEST:** the best grapes of Trebbiano,  
Malvasia and Colombana are chosen in the  
vineyard, after a further selection they are  
arranged on mats for the drying of at least 3  
months

**VINIFICATION METHOD:** at the end of the  
drying process the grapes are mashed and a  
thick and sweet juice is obtained that is left  
to rest for at least 5 years in small oak  
barrels of 100 liters. It's unfiltered.

**ALCOHOL CONTENT:** 13-13,5%

**QUANTITY PRODUCED:** 5000 bottles of  
0,375l