



Vinsanto del Chianti Classico Querciavalle DOC

Since the first ancestor Emilio in 1870, the Losi family was famous in the region for the peculiar flavor of their Vinsanto. This attention in the production of this special wine has been passed over the five generations and even now it is possible to taste an authentic Vinsanto.

Grapes: Tuscan Trebbiano 50%, Malvasia del Chianti 50%

Vineyard: autochthonous vineyards of Querciavalle farm, located 300-350 meters above sea level and facing south-south west. The territory has a complex stone composition, which includes a significant presence of Galestro marl and Alberese limestone.

Winemaking: The grapes coming from the Querciavalle vineyards, situated in the Chianti Classico area, are carefully selected, privileging to the entire bunches picked up during the harvest, in order to balance both the acidity and sugar content. The grapes are attached to wire until the second half of November allowing them to air dry naturally. After the weighing, the must is placed in small wood casks called "caratelli". The alcoholic fermentation needs a long time, in order to reach the 16% as maximum alcoholic level. The aging process in caratelli will take about ten years.

Alcohol Content: 16,0 %

Serving Temperature: 16°

Colour: straw yellow, with golden reflections

Bouquet: fruity, ethereal, with hints of bitter almond and honey

Flavor: warm, well-structured, complex with a pleasant sweet finish

Serving Suggestions : Cantucci, Panforte, Ricciarelli, Pastry, sweets, cookies, Gorgonzola Cheese, Foie Gras.



Hand selected grapes for the production of Vinsanto Querciavalle drying under the portico of Family Losi cellars

Famiglia Losi