

An Integrity Wines Selection

San Michele a Torri Vinsanto Colli Delle 'Etruria Centrale DOC

This wine is the pride and joy at San Michele, the result of a lot of hard work involving a considerable amount of energy, time and space.

- Trebbiano Toscano 80%, San Colombano 20%

The grapes are harvested when fully mature and placed on racks to dry up until they reach the desired concentration of sugars, around 40% (4-5 months).

Carefully selected, perfectly whole grapes are then crushed and subsequently pressing in order to obtain all of the must, which is then placed in small barrels (caratelli) of approximately 100 lt.

The barrels are made of oak, cherry, chestnut and mulberry, this variety of wood gives the vinsanto its unique taste.

A slow 5 years fermentation process allows this wine to complete its development and draws out all of its unique characteristics.

Traditionally, vinsanto is served with cantucci (small almond biscuits). However, the Vin Santo di San Michele is best appreciated drunk on its own, a meditation wine equal to any vintage sauternes, port or sherry.

The Estate:

The agricultural estate "Fattoria San Michele a Torri", set amongst vineyards and olive groves is situated 15 km from Florence, in the middle of the "Chianti" wine producing area, at an altitude of 211 meters above sea level. Covering an area of 200 hectares of land, of which approximately 50 hectares occupied by vineyards.

- Certified organic by the Consortium for the Control of Organic Products
- The vineyards and olive groves are bordered by hedges and woodlands providing biodiversity. Permanent or temporary grassing and an accurate irrigation system is also used.
- Organic fertilisation, with low-dosage copper treatments, with sulphur and bentonite. The pruning and the growing systems represent an indispensable support for maximising the effectiveness of these treatments.



***For more information please contact us at www.integritywines.net, or
call us at 404.808.8788.***