



VIN SANTO 2006 DOC

Grape types	Trebbiano, Malvasia, Sangiovese.
Vineyard Location	San Fabiano 250-300 above sea level, South exposure
Density	5.000 log per hectare
Plantation system	pruned-spur cordon-trained /guyot
Profit per hectare	3800 weight of grapes
Drying	The grapes are hang on drying room in the attic
Wine-making	In little barrels from 80 to 225 liter for 6-9 years
Maturation	At least 12 months in bottle
Alcohol	14,50% in vol.
Sugar	140,00 gr/l
Total acidity	6,30 gr/l
Reduced dry extact	59,00 gr/l
Total dry extact	199,00 gr/l
Production	from 600 to 1.000 bottles (0,375 l)