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biodynamic passion !

# fedardo 2006

*DOC Vinsanto del Chianti*

## varietal:

Trebbiano 90% and Malvasia Bianca 10%

## harvest:

For our *holy wine* we use our 50 years old vineyard to bring you the tradition from the depth of the soil into the bottle. The grapes were harvested with low hills at their peak of their phenolic maturation. Only the best clusters were selected to produce our Fedardo.

## vinification:

After the harvest the grapes were hung to dry for 4 months to extract the sugar and the aroma compounds. Then the dried grapes were softly pressed and the must was transferred to small 100 liter oak barrels for 5 years fermentation and maceration process. This traditional technique brings the wine unique character.

## character:

The wine has a deep amber colour with a golden rim. It shows an endless bouquet of almonds, dried fruits, orange peel and Indian spices. A full mouth, creamy texture bursting with caramel, almonds, dried fruit and a finishing with a surprising citrus acidity.

Fedardo wants you to enjoy it right now . and a decade from now, it will fascinate you more than ever.

## pairing:

A secret recommend with cantuccini (the typical Italian almond-biscuits) which were dipped into the wine before eating. An allurements which seriously earns the name *Vin Santo* (*holy wine*).

A sweet wine for enjoying on its own or paired with herbal or matured cheeses.

Drinking temperature: 9 - 10 degrees

## Analytical data:

alcohol	13,5 %
total acidity	5,20 g/l
sugar	109 g/l
pH	3,35

