



Vinsanto del Chianti Classico Querciavalle DOC

Since its beginning with Emilio in 1870, the Losi family has always been recognized in the region for the unique 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 & Malvasia del Chianti

Vineyard: autochthonous vineyards of Querciavalle, located between 300 to 350 meters above the 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 the entire bunches of grapes to be picked up during the harvest, in order to balance both the acidity and sugar content. The grapes are attached to wires until the second half of November allowing them to air dry naturally. After the press, 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.

Aging: up to ten years in caratelli.

Alcohol Content: 16.0%

Service Temperature: 16°C – 60.8°F

Color: 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.

Famiglia Losi