

HB Wine Merchants presents wines from: **Renzo Masi**



ITALY

Fattoria di Basciano Vin Santo del Chianti

Denominazione di Origine Controllata



Brand Highlights

- Third generation wine-making family
- Classic Italian dessert wine made with Trebbiano Toscano and Malvasia del Chianti grape varieties
- All estate fruit

The Estate

Fattoria di Basciano is the estate owned by the Masi family since the beginning of the 1900s. It is located right in the heart of the Chianti Rufina area, on the top of a hill overlooking the Argomenna valley on one side, and the right bank of the Sieve river on the other. The vineyards are at an elevation of 300 meters above sea level, lying on a very stony soil, locally known as “Galestro”. The microclimate is ideal for the ripening of the grapes. It is dry and breezy, marked by scarcity of rain and a remarkable range of night and day temperatures in summertime. The extension of the property is of 70 Ha, divided in 30 Ha of vineyard, 20 Ha of olive trees, and 20 Ha of forest. In the last fifteen years the ownership has been engaged in a program of research for the highest quality. These efforts lead them to invest consistently, by planting new vineyards and building a new winery for the vinification and the ageing in-barrel of the wine.

Wine Making

Our Vin Santo is produced in very little quantity and in the best vintages only, by following the rules of the traditional technique, although slightly modified. It is made from a blend of Trebbiano Toscano and Malvasia del Chianti. The process of drying of the grapes lasts from harvest until beginning of February to dry the grapes and concentrate the sugars. Soft pressure is applied and followed by decanting of the must, lasting for about two weeks for skin contact. The fermentation begins in barrel and will take 2-3 years to complete. In the spring when the cellar warms, fermentation begins and is very slow and gradual. As the cellar cools in the late fall, the fermentation stops and rests until the spring thaw. The process resumes until the yeast is exhausted. After five years in small French and Slavonian oak barrels, the wine is then fortified and bottled. This dessert wine is mostly the outcome of the passion, attention and creativity of everyone who contribute to create it.

Tasting Notes

The wine shows antique gold color with hues of amber. The nose is intense, complex and persistent with aromas of dried fruits, vanilla, orange peel and incense. On the palate, the wine is sweet, full bodied, balanced and has a long finish. Thanks to its high residual sugar, it is a classical dessert wine, matching with cream pastries and tarts perfectly. It also pairs well with blue cheeses, such as gorgonzola and roquefort.

Press

- ◆ 2016 Vintage **90 Points**—Wine Enthusiast
- ◆ 2015 Vintage **91 Points**—James Suckling
- ◆ 2013 Vintage **95 Points**—Wine Advocate
- ◆ 2013 Vintage **92 Points**—Luca Maroni
- ◆ 2012 Vintage **90 Points**—Vinous

Product Specifications

- Available in: 375mL-6 [Natural Cork]
- UPC: N/A
- SCC: N/A
- Case (in.):