

**Wine:**

Vin Santo del Chianti DOC

Grape varieties:

Trebbiano Toscano, Malvasia

Planting density:

About 3.500 vines/ha

Hectares:

6 (mixed training system)

Harvest period:

Early september

Ageing:

Grapes are harvested by hand and they are dried in a vinsantaia on cane trellis for few months. Once the grape is dried, it is pressed and its must is stored in caratello (small wood barrel from 15 lt to 50 lt) for 7 years.

Vinification:

In stainless steel tanks

Alcohol:

16°

Organoleptic notes:

Intense golden yellow. It has ethereal-alcoholic dried fruit, honey and apricot aroma. Full bodied in taste, its fair volatile acidity makes the sweetness and the freshness combine perfectly. Eccellente persistence, complex and harmonious aftertaste.

Pairing:

To be combined with the traditional cantuccini (cookies with almonds), we recommended to try it with herbed cheese and hard cheese. Vinsanto is a meditation wine.

Serving temperature:

14°-16°

Bottle size:

375 ml

Annual production:

About 350 bottles

