

VIN SANTO



Our Vin Santo is produced from Trebbiano and Malvasia grapes which are picked in September and left to wither until February, soft and rich.

Denomination:	Vin Santo of Chianti Rufina D.O.C.
Grapes used:	Malvasia and Trebbiano.
Production area:	Vineyards located at about 400 metres above sea level on soil rich in structure with a prevalence mix of marl.
Year of plantation:	1963
Type of growth:	Guyot
Type of harvesting:	Hand picking into crates with accurate selection of the better bunches.
Wine-making and ageing	After picking the grapes are left to dry on screens, until the following January. Then they are subjected to soft pressing. The pulp obtained is put directly into oak kegs of 50 litres, located in the Farm's loft. The pulp slowly ferments inside these kegs, exposed to the rigours of the winter and hot summers, ageing after 5 years, developing a rare elegance and complexity.
Refinement:	3 months in bottle
Sensorial points:	A full yellow/amber colour. Very intense perfume, clean and pleasant with a note of sultanas and candid fruits, followed by the aroma of honey, vanilla, dried figs and a little walnut and coffee. To taste the result is full bodied and intense, very balanced with the sweetness and the warmth of the alcohol well balanced with freshness. Final point it is very long and pleasing.
Consumed with:	Seasoned cheeses, dried cakes. Served between 10° and 14°.