



Vin Santo del Chianti doc

Grape variety: Trebbiano Toscano 90%, Malvasia del Chianti 10%.

The grapes rest from September to December on straw mats to dry in the Vinsantaia. They are then put into oak or chestnut “caratelli” from 30lt to 150lt for four years. The caratelli contain the “mother”, ancient yeasts from the previous vintages, and are sealed with concrete. Here slow fermentation and oxydation take place. Assembled for a year in 500lt oak tonneaux, then a year in bottle.

It releases enveloping aromas of curry, salted caramel, bitter orange, date, honey, dried fruit, almond, brittle, walnut, hazelnuts and chestnut. Sweet in its fresh juiciness, earthy minerality gives way to ripe fruit, yielding caramel brown sugar mouthfeel. Long persistence with an almond aftertaste and flavors of oriental spices and dried fig.

ABV: 16,5%

To be served at a temperature of 12° - 15° C.

Vin Santo del Chianti is great by itself as a meditation wine, it is excellent with aged cheeses and marmalades, foie gras.