

VIN SANTO del CHIANTI



Obtained from selected grapes taking into account their size and structure. The harvested grapes, mainly Trebbiano Toscano and Malvasia, are left to dry on reindeer rods or hung from the ceiling until their squeezing occurs within the month of December.

The must obtained is fermented in small oak casks in our vinsantaia where the seasonal temperature variations positively influence the formation of the aromas.

This period varies from 3 to 6 years and is then passed in glass for a minimum of 6 months.

Category: **Vin Santo and Distillate**

Tags: **dessert wine, doc, italy, sweet wine, tuscan, vin santo, wine**

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***Tasting Notes:***

- **Color:** dorato-ambrato.
- **Fragrance:** wide and intense bouquet.
- **Flavor:** sweet but with a dry finish, good body and persistence.
- **Serving Suggestion:**  
You can drink at any time of day and goes well with sweets and dry pastries.

Serve at a temperature of 16-18° C.