



# VIN SANTO DEL CHIANTI

Denomination	Vin Santo del Chianti D.O.C.
Grape variety	Malvasia and Trebbiano
Vineyards	Vineyards are situated in the Chianti area on medium-height hillsides with excellent exposure. Vines are planted in a moderately compact silt clayey soil.
Vinification	According to the traditional method, grapes are hand harvested than spread on straw mats and left to dry at least 60 days in a special room. The juice is fermented in small oak barrels (caratelli) kept in special rooms, called vinsantaia, under the roof for about 3 years.
Color	Amber bright yellow, with caramel nuances.
Fragrance	Intense, ethereal and fragrant aroma, with almond traces.
Taste	Dense and rich taste full of raisins, almonds and dried apricots.
Alcohol content	16%
Acidity	5,5 g/l
Residual sugar content	114 g/l
Serving temperature	18-20°C
Food pairing	Excellent dessert wine, very good with dry cakes and Cantuccini, local typical biscuits.
Storage	This wine is suitable for long-term ageing.
Type of bottle	500 ml bottles
Bottles produced	3,500