

Vin Santo del Chianti D.O.C

Classification : Vin Santo del Chianti D.O.C

Production area: Marcialla

Grapes: Trebbiano and Malvasia del Chianti

Production technology: The selected grapes are harvested manually and placed on mats where the drying phase takes place. After a soft pressing, the must is placed in chestnut kegs.

Maturation: 4 - 5 years in chestnut kegs

Tasting notes: Clear amber yellow colour. Dried fruit and honey bouquet. Velvety taste, sweet with hints of yellow pulp fruit and toasted almonds.

Pairings: Italian cantuccini biscuits and bakery products.

Serving temperature: 10-18°C

