

VIN SANTO DI MONTEPULCIANO DOC



Fruit of the Montepulciano tradition, Vin Santo is a golden nectar suitable for ageing and to be enjoyed at a temperature of 10-12°C. It is perfect with many types of dessert (bitter chocolate, small pastries), but also with savoury dishes such as foie gras, hard and blue cheeses.

TASTING NOTES

Golden yellow in colour with amber highlights, it has a wide range of aromas with hints of candied fruit, almond paste, acacia honey and apricot. In the mouth it is pleasantly sweet but balanced by an excellent freshness.

GRAPE VARIETIES

Malvasia Bianca Lunga and Grechetto.

SOIL CHARACTERISTICS

Tufaceous-clay

PRODUCTION AREA

La Ciarliana vineyard

ALTITUDE

300 metres a.s.l.

YEAR(S) OF PLANTING

2002

VINIFICATION

The grapes are left to dry on special racks and after a soft pressing the juice obtained is fermented very slowly during the winter.

MATURATION

In kegs for a minimum period of 4 years.

AGEING POTENTIAL

Minimum 20 years



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