

Vin Santo di Montepulciano



GRAPE VARIETIES

100% malvasia bianca

PRODUCTION ZONE

Valiano di Montepulciano, on the border between the municipalities of Montepulciano and Cortona

SOIL

Rich in sand and salty clay

TRAINING SYSTEM

Spurred cordon

DENSITY OF PLANTING

5000 vines per hectare

YIELD

90 quintals per hectare

AVERAGE AGE OF VINES

15 years

WINEMAKING

The grapes are laid out on racks to dry for about 4 months. Pressing is followed by maturation

AGEING

In 100-litre casks for 5 years

BOTTLE MATURATION

6 months

ALCOHOL

13,5%



0,375 lt

An amber colour, a complex and intense nose, with notes of figs, dried apricots, hazelnuts and cinnamon. The caressing, soft and velvety palate gives way to a balanced finish with good acidity.

Food match suggestions: ideal with traditional Tuscan *cantucci* biscuits and desserts in general. Also excellent with cheese.