



VIN SANTO DI MONTEPULCIANO

# Vin Santo di Montepulciano

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.

#### 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 6 years

#### Bottle maturation

6 months

#### Analytical data

Alcohol content 14% - Total acidity 7 g/l - pH 3,66

#### Food match suggestions

Ideal with traditional Tuscan cantucci biscuits and desserts in general. Also excellent with cheese.

#### Wine format

 0,375 L