

VIN SANTO

Chianti Classico D.O.C.

Analyzing

Production area: Casa al Vento, Gaiole in Chianti (SI)

Grape Variety: Malvasia lunga del Chianti 100%

Altitudine: 456 m s.l.m

Cultivation method: cordone speronato

Grape harvest: by hand during the first decade of October

Vinification: wilting of the grapes on the mats from October to January

Ageing: 4 years in caratelli (small oak barrels) with a little bit of "madre" (the lees of the last production)

Alcohol content: at least 15,5%

Tasting

It shows an amber colour with intense gold highlights; at the nose the wine reveal a mix of ripen fruit's fragrances (figger and apricots) and citrus. It has a round, warm and sweet taste.

Serving temperature: 12°-16°

Food matching: usually to the end of a meal with dry almond's biscuits; excellent with herb cheese (Gorgonzola, Roquefort)

The best match of our Chef: Cantucci biscuits

