



VIN SANTO DOC

GRAPE VARIETIES: Trebbiano and Malvasia

AGEING: In 55lt “caratelli”

ALCOHOL IN VOLUME: 14,50/18,00%

AGEING CAPABILITY: 20 years and more

FIRST YEAR OF PRODUCTION: 1989

ORGANOLEPTIC CHARACTERISTICS

SIGHT: Amber yellow with golden glints

AROMA: Intense, full and complex with hints of roasted almonds, honey and dried apricots

PALATE: Rich, warm and with a long aromatic persistency of honey and dried fruits

SERVING TEMPERATURE: 10-18 °C/50-64 °F

FOOD COMBINATION: Mainly a meditation or after meal wine. Interesting to pair with blue cheese and dry pastries

