



VIN SANTO DI SAN NICCOLÓ

Toscana IGT

FIRST VINTAGE	TYOLOGY	GRAPES	VINEYARDS
1993	Natural sweet structured and complex	60% Malvasia Bianca 40% Trebbiano	Castellina in Chianti (SI)

The authentic Vin Santo of Chianti Classico. Neither too dry nor too sweet. Made in compliance with the most rigorous tradition, with white grapes Malvasia and Trebbiano which wither hanging in ventilated area, and not on reed mats. Then put in kegs having mother yeast 20-30 years. There's never enough.

Tasting notes: bright amber colour. The nose is characterised by dried fruit aromas, with decisive notes of honey, caramel and candied fruit. Full and enfolding on the palate, while offering a chestnut flour sensation and a long finish.

Pairing: pairs perfectly with matured cheeses, marbled cheeses and desserts. Drank on its own, it becomes a meditation wine.

Municipality of production: Castellina in Chianti (SI)

Soil type: fine-grained, little in skeleton

Vineyard altitude: 350-400 mt. s.l.m.

Training system: guyot single-arched cane

Planting density: 3.500 plants per hectare

Grape yield per hectars: 30/35 Ql

Harvesting period: end of september

Vinification: in oak and chestnut barrels

Aging: in typical chestnut barrels

Duration of the aging in caratello: 5 years

Duration of the aging in bottle: 8 months

Available formats: 0,375 l

