



### **VINSANTO**

# "Wine of the Saints" COLLI DELL'ETRURIA CENTRALE D.O.C

It's a unique - typical Tuscan wine produced from a selection of native Tuscan white grapes named Trebbiano in majority.

In line with the ancient tradition, the best bunches of grapes are selected by a special passionate team, at the right maturation hand-picked and left to dry on racks until December/January, so gentle pressing produces a harmonious must with a high sugar concentration. Aged in small oak kegs (called Caratelli) for at least 10 years and successively refinement in bottle.

Grapes from vineyards: TREBBIANO VECCHIO and GROTTA

- the oldest vines at the estate - 60 years old.

Vintage available: 2003

**Alcohol:** 17,5 % Total acidity: 8.77 a/l **Dry extract**: 121,7 g/l Residual sugar: 63,4 g/l

Bottle production: 1.800bt. 0.500 LT.

Trainina system: Guvot

**Planting density**: 3000 plants/ha Yield per vine: 1kg of grapes

**Soil**: Pliocene epoch (Alberese pebbly and sandstone).

## Organoleptic properties:

Color: Amber yellow.

**Bouquet**: Intensely perfumed with hints of raisins, honey, caramel, sweet spicy, chocolate, cloves and dried fruits

such as almonds and nuts, dried figs or apricot.

**Taste**: Harmoniously blended, soft, intense, slightly sweet.

## Serving suggestions:

Excellent alone or with desserts, dried fruits, pastries or with some pieces of dark chocolate but also with some blue cheeses. Good meditation wine.

#### Producer's suggestion:

Close your eyes and just think at a beautiful bunch of white grape ....nothing else but grape juice ...ageing for years and years in wood waiting for the perfect time to be bottled....

### A special wine to enjoy:

A glass after dinner, at room temperature or chilled, just try with blue -cheese and honey or it might give an amazing note on the top of vanilla ice-cream.

#### Ratings:





**SCORE 4 Stars**