

VINSANTO 2003

The grapes designated to become our Vinsanto are 30% Malvasia and 70% Trebbiano. We harvest these grapes in the second half of September. Afterwards we hang up the grapes in a well airy room. Here the grapes stay for drying over a period of approx. four-five months. Afterwards we press the grapes and after a period of static decantation, about 20 days, we put the Vinsanto into "caratelli", small wooden casks, those were sealed and rested in a room under the roof for the process of refining. After 5 years we take the wine from the "caratelli" and we bottle it in March of the same year.



Colour: golden yellow, very intense.

Fragrance: aromatic, intense hints of nutshell, dry fruit, candy fruit.

Taste: high sugar concentration and balanced acidity extremely full bodied at the same time elegant.

Blending: Trebbiano 70%, Malvasia 30%

Alcohol: 14%

