

Vin Santo Del Chianti DOC

Vin Santo del Chianti DOC is one of the most famous, renowned, and characteristic wines of the local traditions. It is a complex and high-quality Tuscan wine, produced with Malvasia (60%), Trebbiano (20%), and Chardonnay (20%) grapes from vineyards with 5500 vines per hectare and late harvesting of only the grapes considered suitable for its production.

Vin Santo is a very particular and precious wine, which strictly respects the most ancient farming traditions. Harvesting is done by hand, selecting the best grapes that undergo a long and natural drying process of at least 6 months. During this period, the grapes naturally lose more than 20% of their water content, concentrating the sugar and all the other components in the berries. The dried grapes are pressed, and the juice obtained is placed in small barrels for a slow fermentation phase, which precedes a period of aging lasting for at least 6 years. The wine is also aged in the bottle for another 12 months before release for consumption.

Vin Santo del Chianti DOC is light amber in color but intense and luminous, with ethereal aromas and unique flavors. Extraordinary to accompany desserts or to be used as a meditation wine.

Serve at a temperature of 18° C.

It has an alcohol content of 17,5%.

