

# VILLA CALCINAIA

## Vin Santo Del Chianti Classico



*A traditional Tuscan dessert wine*

### **REGION**

DOC Vin Santo del Chianti Classico, Tuscany, Italy

### **GRAPE VARIETY**

70% Trebbiano, 20% Malvasia and 10% Canaiolo

### **VINIFICATION**

The grapes are dried naturally after harvest in an open air environment. The drying process lasts approximately three months. When the grapes reach about 34 brix, they are pressed (whole cluster), then transferred to tiny oak barrels (approximately 13 gallons) called caratelli. The caratelli are stored in an environment that is exposed to extreme temperatures to encourage further sugar degradation, evaporation and stabilization of the wine. The Vin Santo ages in the caratelli for approximately seven to eight years. Followed by six months of bottle aging.

### **FLAVOR PROFILE**

Vin Santo has a beautiful golden honey color with an intense resinous aroma, characterized by dry apricot. Intense fruitiness that expands on the palate. A smooth and velvety sensation in the mouth, with well balanced sweetness and acidity.

### **SERVING SUGGESTIONS**

Matured cheeses or gourmet pastry. It may be served as an aperitif.



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