

# Dei VIN SANTO DI MONTEPULCIANO D.O.C.



## **DESCRIPTION**

Fruit of the Montepulciano tradition, Vin Santo is a golden nectar suitable for aging and to be enjoyed at a temperature of 10-12°C. Golden yellow in colour with amber highlights, it has a wide range of aromas with hints of candied fruit, almond paste, acacia honey and apricot.

## **GRAPE VARIETIES**

Aromatic Malvasia, Trebbiano, Grechetto

## **SOIL CHARACTERISTICS**

Tuffaceous - clay

## **PRODUCTION AREA**

Martiena Vineyard

Elevation: 250 meters above sea level

Year of Planting: Between 2007 and 2011

## **WINE-MAKING AND AGING TECHNIQUE**

The grapes are left to dry (3 months) on special racks and after a soft pressing, the juice obtained is fermented very slowly during the winter and aged in "caratelli" of 50-150 lt for 4 years.

## **AGING POTENTIAL**

Minimum 20 years