



Castelvecchio  
SAN CASCIANO VAL DI PESA - FIRENZE



## 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: **Trebbiano** and **Malvasia**.

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 -60years old.

**Vintage available:** **2003**

**Alcohol:** 17,5 %

**Total acidity:** 8,77 g/l

**Dry extract:** 121,7 g/l

**Residual sugar:** 63,4 g/l

**Bottle production:** 1.800bt. 0,500 LT.

**Training system:** Guyot

**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.

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

**Serving suggestions:**

Excellent alone or with desserts, dried fruits and pastries. 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.