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 (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: **1999 – outstanding vintage**
Alcohol: 17,5 %
Total acidity: 9,08 g/l
Dry extract: 153.8 g/l
Residual sugar: 118 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.

CAMPAIGN FINANCED ACCORDING TO EU REGULATION N. 1308/13