

VIN SANTO DEL CHIANTI

Premium Wines - Dessert Wines



ABV%: 16%

Vines growing: Spurred cordon

Harvest: September – October. Hand-picked harvest

Blend: Trebbiano & Malvasia

Ageing: In little wood barrels, called 'Caratelli'

Wine Refining: In bottle

Winemaking: Hand-picked grapes are hung up in an indoor but at the same time ventilated space. There, they rest for 3-4 months. This process is necessary to dry the grapes, which at the end will result to be full of sugars but empty of water. Overdue this time, grapes are pressed, and they release the must, which is then transferred for a long time to ferment in little wood barrels, called 'Caratelli'

Colour: Amber with golden glows

Smell: Spices and dried fruits hints

Taste: Persistent, captivating wine with dried fruits hints, especially almond and walnut

Service temp.: 16° - 18° C

Bottle Formats: Bottle: 500 ml



DREOLINO