



VINSANTO DEL CHIANTI CLASSICO



DATA SHEET

This Vinsanto comes from the best Malvasia and Trebbiano grapes, left to dry on wattles for a long period of time. The must obtained is aged in traditional "caratelli" – small oak barrels – for at least three years.

Tasting Notes

Colour

Amber, clear, very bright.

Fragrance

The aromatic compound seems variegated, from hazelnut to honey with notes of vanilla, very elegant.

Taste

Intriguing in the mouth, velvety and embracing.

The body seems linear, sufficiently dense and balanced.

A crescendo of flavour for an enjoyable finish.