



VERRAZZANO

Vin Santo Riserva

Vinsanto Riserva is made of Malvasia and Trebbiano grapes, carefully dried in the historical Vinsantaia of the estate. Amber-yellow colour with orange-coloured reflexes. Complex and elegant bouquet, with apricot, honey, dried fruit and keg notes. Slightly sweet and velvety taste, with pleasant end of aged honey.

Grapes varieties: Trebbiano Toscano and Malvasia lunga del Chianti



Alcohol: 18,00% vol

Production area: Greve in Chianti

Soil: prevalence of limestone

Harvesting: done by hand

Raising: natural, on dangling bunches for about 3 months in a room ventilated from the north (to prevent large drops in acidity)

Vinification: accurate clearing of the bunches, soft crushing of the whole grapes, natural clarification, racking and initial fermentation in steel that follows in kegs. Fermentation in kegs continues even up to 2 years.

Fining: obtained in kegs of 100 lt. each for a period of at least 36 months, followed by a 24 months refining in bottles.

First vintage: 1924

Annual production: 4.000 bottles

Sizes: 500 ml

Coupling: fine biscuits, blue cheese

Serving temperature: 6-8 °C

