



## VINSANTO DOC

**Color:** Golden yellow intense

**Nose:** Aromatic, intense hints of nutshell, dry fruit, candy fruit

**Taste:** Warm and enveloping with balanced acidity which makes it with full and elegant finish

**Grape:** Malvasia bianca 100%

### **Vinification technique:**

After the harvest we hang up the grapes in a well airy room. Here the grapes stay for drying over a period of approx. four months. Afterwards we press the grapes and after a period of static decantation, about 20 days, we put the Vinsanto into "caratelli", small wooden casks, those were sealed and rested in a room under the roof for the process of refining. After 5 years we take the wine from the "caratelli" and we bottle.

**Average production:** 1500 bottles