

## VIN SANTO DI MONTEPULCIANO D.O.C “1993”

**AVERAGE AGE OF THE VINEYARDS:** 60 years

**ALTITUDE:** 450 meters above sea level

**LOCATION OF VINEYARDS:** in the east side of Montepulciano Hill

**EXPOSURE:** South – West

**YELD FOR HECTAR:** 3000 kg of grapes

**ANNUAL PRODUCTION:** 800 Bottles

**SOIL COMPOSITION:** Medium mixture with clay

**ALCOHOL:** 16,5 %

**GRAPES:** Malvasia Bianca, Canaiolo Bianco, Pulcinculo, Trebbiano Toscano and Sangiovese

**SERVICE TEMPERATURE:** 10° - 12°

**ORGANOLEPTIC DESCRIPTION:** Yellow amber color with reflections orange, with scents of dried fruit, figs, candied orange peel and honey.

In the mouth is a very long and persistent with sweet finish but accompanied by a fresh and pleasant acidic note.

**RECOMMENDED WITH:** It's the classic meditation wine but it lends itself very well with dishes such as foie grass, cakes with strong chocolate presence and Blue cheeses.

**VINIFICATION:** Hand-picked grapes are placed in a special place where they are At least 3 months to the beginning of January following the harvest. Afterwards the bunches are pressed and the must is transferred into chestnut or cherry caratelli (small 100 liters barrels)

**AGING:** 25 years in kegs

**AGING IN BOTTLES:** At least 6 months.

