



VIN SANTO DI MONTEPULCIANO

Category

Vin Santo di Montepulciano D.O.C.

Production zone

Montepulciano

Grape varieties

Trebbiano, Grechetto, Malvasia

Training system

Spur pruned cordon

Fermentation and ageing

Vin Santo di Montepulciano is made from Trebbiano Toscano, Grechetto and Malvasia grapes, carefully selected and rigorously controlled in their wilting until the first months of the year following harvest. The use of selected mothers and aging in small oak casks for at least three years makes this a unique and precious wine.

Suggestions with food

Alone or with dry sweet biscuits, shortbread, dark chocolate, aged cheeses.

Serving temperature

42 - 46° Fahrenheit (6 - 8° Centigrade)

Number of bottles

600