



dal 1200

VILLA di VETRICE

Vin Santo del Chianti Rufina Riserva

Fresh, focused and elegantly oxidated with a thick and exquisite mouth-feel. On the palate it shows harmonious, with oil, toffee, walnut, leather, caramel and dried apricot character. Dried fig and orange peel accents lead to an everlasting finish.

A perfect partner for nut based cakes, dessert cakes, liver-paté dishes and complex cheeses.

GRAPES
Trebbiano, Malvasia bianca and Sangiovese

PERIOD OF HARVEST
Mid September

YIELD PER HECTARE
45 hl.

AGING
10 years in the sealed caratelli



dal 1200

VILLA di VETRICE

Vin Santo del Chianti Rufina Riserva

Fresh, focused and elegantly oxidated with a thick and exquisite mouth-feel. On the palate it shows harmonious, with oil, toffee, walnut, leather, caramel and dried apricot character. Dried fig and orange peel accents lead to an everlasting finish.

A perfect partner for nut based cakes, dessert cakes, liver-paté dishes and complex cheeses.

GRAPES
Trebbiano, Malvasia bianca and Sangiovese

PERIOD OF HARVEST
Mid September

YIELD PER HECTARE
45 hl.

AGING
10 years in the sealed caratelli



dal 1200

VILLA di VETRICE

Vin Santo del Chianti Rufina Riserva

Fresh, focused and elegantly oxidated with a thick and exquisite mouth-feel. On the palate it shows harmonious, with oil, toffee, walnut, leather, caramel and dried apricot character. Dried fig and orange peel accents lead to an everlasting finish.

A perfect partner for nut based cakes, dessert cakes, liver-paté dishes and complex cheeses.

GRAPES
Trebbiano, Malvasia bianca and Sangiovese

PERIOD OF HARVEST
Mid September

YIELD PER HECTARE
45 hl.

AGING
10 years in the sealed caratelli



dal 1200

VILLA di VETRICE

Vin Santo del Chianti Rufina Riserva

Fresh, focused and elegantly oxidated with a thick and exquisite mouth-feel. On the palate it shows harmonious, with oil, toffee, walnut, leather, caramel and dried apricot character. Dried fig and orange peel accents lead to an everlasting finish.

A perfect partner for nut based cakes, dessert cakes, liver-paté dishes and complex cheeses.

GRAPES
Trebbiano, Malvasia bianca and Sangiovese

PERIOD OF HARVEST
Mid September

YIELD PER HECTARE
45 hl.

AGING
10 years in the sealed caratelli

