



# VILLA di VETRICE

## Vin Santo del DOC Chianti Rufina

An elegant, intense and persistent nose. The Villa di Vettrice Vin Santo is fresh, focused and elegantly oxidated with a thick and exquisite mouth-feel. On the palate it is harmonious, with oil, toffee, walnut, leather, caramel and dried apricot character. Dried fig and orange peel accent lead to an everlasting finish.

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

### GRAPE

*Trebbiano, Malvasia bianca e Sangiovese*

### PERIOD OF HARVEST

*mid-September, manual selection of grapes in the vineyard*

### YIELD FOR HECTARE

*45 Hl*

### AGING

*The Vin Santo is then sealed in small barrels ("caratelli") for a minimum of ten years. The wine that remains after a long period of aging is carefully separated from the lees and bottled.*



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