

Vin Santo del
Chianti Rufina
DOC

VILLA di
VETRICE 

An elegant, intense and persistent nose. It is fresh, concentrated and elegantly open with a dense and exquisite mouthfeel. On the palate it is harmonious, with notes of walnut, leather, caramel and dried apricot. Accents of dried fig and orange peel lead to an eternal finish.

The multiple layers, long finish, acidity and good structure make this wine the perfect partner for dried fruit pies, dessert cakes, liver pate and complex cheeses.

Grapes:

Sangiovese, Malvasia bianca e Trebbiano

Harvest:

mid-September, manual selection of grapes in the vineyard

Yield for hectare:

20 hl

Aging:

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



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