

# SERELLE

## VIN SANTO DEL CHIANTI DOC

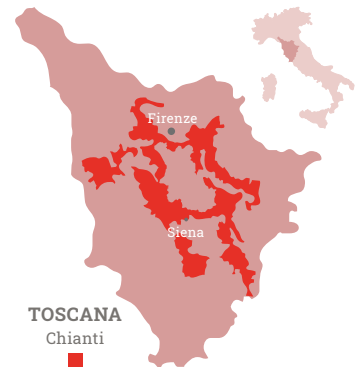


### *Vineyards*

The grapes are carefully selected and dried according to traditional methods.

**Soil:** hilly land with clayey soil, abundant in limestone, stones and travertine.

**Altitude:** variable from 150 to 450 meters above sea level.



### *Grape varieties*

Malvasia del Chianti and Trebbiano Toscano



### *Vintage* 2016

A good vintage with a regular ripening and picking season.

**First vintage:** 1997



### *Vinification and ageing*

The healthy grapes are harvested in mid-September and dried on special racks with constant ventilation. Fermentation and aging take place in oak barrels. The Vin Santo is bottled after about 3 years.

**Alcohol content:** 15.5%



### *Tasting notes*

**Color:** amber with golden reflections.

**Aroma:** intense candied fruit, eucalyptus and honey, enhanced by zesty citrus and intriguing walnut and hazelnut.

**Tasting profile:** dried fruits like apricots, pineapple, figs and dates. A long finish of orange peel and crème brûlée.



### *Why?*

- A blend of beguiling sweetness, elegance and complexity, Vin Santo is an authentic anthology of the history of wine and people. The unusual production technique makes this dessert wine especially precious.
- This high-quality sweet wine is made through a careful selection of the finest bunches of grapes and a unique attention to the drying process as well as precious care in vinification and ageing.
- The Vin Santo ages in small barrels called caratelli where a gentle oxidation actually benefits the wine, extending its ageing potential.

