

Vin Santo del Chianti Classico DOC

## DECANO

### A TEN YEAR WAIT FOR AN UNMISTAKEABLE AROMATIC INTENSITY

Vin Santo is the tangible sign of tradition, the symbol of a past of expectation and respect. The best white grapes are spread out to dry and to produce, after many years, one of the most persuasive, enveloping and beguiling of Tuscan wines. With a bouquet of dried fruit and yellow spices, the concentrated taste finishes with aromatic intensity.



#### Classification

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#### Grapes variety

Trebbiano e Malvasia



#### Harvesting period

Early September



#### Maturation method

Traditional caratelli (30-120 lt.) for 10 years and other 6 months in steel vats



#### Refining

Bottle for at least 6 months



#### Serving temperature

14 -16°C



#### Alcohol grade


15 %



#### Serving suggestions

Spicy blue cheeses, biscuits

Sizes

 0,50 lt