

Vin Santo del Chianti Classico Occhio di Pernice DOC

## SAN PIETRO

### THE GENEROSITY OF TUSCANY COUPLED WITH THE ANCIENT TRADITION OF THE CHIANTI

By careful selection of the best Sangiovese grapes, and thanks to the ancient Chianti tradition, a unique wine comes to life from grapes spread out to dry for a long, delicate period on trellises. Their fermentation and refinement in small casks gives rise to an amber-colored wine with a fragrance of withered fruit, marasca cherries in alcohol and toasted hazelnuts. It is balsamic to the tongue, with chocolate notes that envelop and caress the palate. A bitter progression bringing a thrill with every sip.



#### Classification

Vin Santo del Chianti Classico Occhio di Pernice DOC



#### Grapes variety

100% Sangiovese



#### Fermentation

Traditional caratelli made of chestnut, cherry and oak wood



#### Refining

Cherry wood caratelli for 8 years



#### Serving temperature

18-20°C



#### Alcohol grade

15 %



#### Serving suggestions

Spicy blue cheeses, chocolate desserts, biscuits

Sizes



0,375 lt