

## Vin Santo dessert wine

**Grape Variety:** Sangiovese, Malvasia Bianca, Trebbiano

**Alcohol Content:** 12%

**Region:** Tuscany

**Producer:** Villa di Vetrice

### Vinification

Vin Santo del Chianti Rufina Riserva starts its history in the specially designed "Vinsantaia", a space under the roof where the grapes (Trebbiano, Malvasia bianca and Sangiovese) are hung from rafters to dry from the harvest until December. The Vin Santo is then sealed into small barrels ("caratelli") for a minimum of ten years. The wine that is left after the long aging time (typically only 2/3) is then carefully separated from the lees and bottled.

### Tasting Characteristics

Vin Santo is fresh, focused and elegantly open with a thick and exquisite mouth-feel. On the palate it shows harmonious, with oil, toffee, walnut, leather, caramel and dried apricot character. Dried fig and orange peel accents lead to an everlasting finish.

The multiple layers, long finish, acidity and good structure make this wine a perfect partner for nut based cakes, dessert cakes, liver-paté dishes and complex cheeses.

