

Vin Santo

SAN GIMIGNANO

D.O.C. Vin Santo

VILLA CUSONA - *San Gimignano*



Produced in a limited quantity in accordance with the ancient traditional method: after careful selection the grapes are left to dry on reed trellises until January. They are then pressed and the must is decanted into small casks to age for at least five years. Racking is usually carried out at Easter, hence in all likelihood the name (Vin Santo = Holy Wine). When it has been bottled Vin Santo can be laid down for a great many years, acquiring richness and fragrance. The taste is sweet to a greater or lesser extent depending on the vintage and the casks in which it has been aged.

Grape blend: Malvasia, Trebbiano, San Colonbano.

Color: amber.

Bouquet: rich and penetrating with hints of hazelnuts and toasted almonds.

Taste: harmonious, moderately sweet with a pleasant, well defined and clean aftertaste.

Longevity: 20 - 30 years.

Drink with: desserts, and on special occasions.

Serve at: room temperature.

Packaging: in cartons of six 50 centiliter Bordeaux bottles.



TENUTE GUCCIARDINI STROZZI