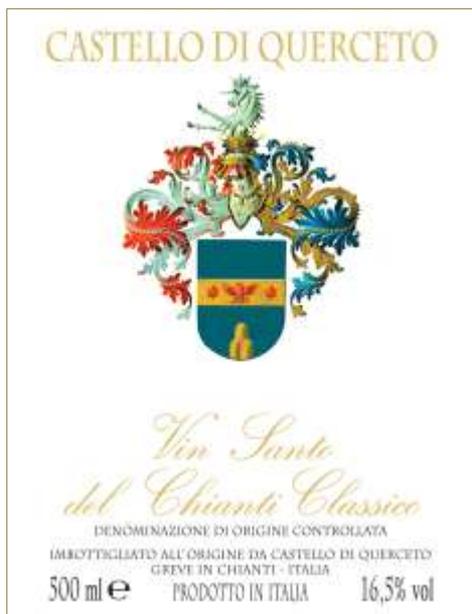




VIN SANTO DEL CHIANTI CLASSICO DOC CASTELLO DI QUERCETO



Appellation: Vin Santo del Chianti Classico DOC

Grape varieties: Malvasia del Chianti, Trebbiano Toscano e San Colombano

Vineyard: - Location: 1 hectare, 400 m. a.s.l. - Training system: spurred cordon - Planting density: 7.500 plants per hectare

Fermentation: must obtained from grapes dried for about 3 months

Aging: in small wooden casks of 100 liters sealed for about 3 years - Refinement: in bottle for at least 3 months

Alcohol: circa 16,5%

1st vintage: 1897

Aging potential: 20/25 years

Wine profile: Golden color with amber reflexes. The aroma is rich and recalls honey, walnuts and raisins. The taste is slightly sweet, velvety and harmonic with caramel, almonds and ripe apple aftertaste.

Food pairings: Spoon desserts, cantuccini, foie gras, risotto alla grappa.