VIN SANTO CHIANTI CLASSICO DOCG "CORTINE" - PIEVE DI CAMPOLI

Vinsanto has ancient roots, and there are many credited versions of the origin of the name; for us, there is no doubt that the name comes from its use during religious ceremonies.

According to an unbroken tradition, our bottles are still produced using traditional methods and are placed on the market only after meeting the liturgical requirements of the Cathedral Chapter.

This is the Vin Santo of the Cathedral of Florence.

The Vin Santo Cortine shares the process and place of drying the grapes, but obviously with grapes only from the historic Cortine vineyards, where along with a base of Trebbiano Toscano grapes of Malvasia compete together, which together with a more thorough drying process, lead to a slightly sweeter product and a fuller, rounder taste on the palate.

Harvest: end of September, hand-picked in boxes

Withering: on trellises, in rooms at room temperature and with a natural withering process until the perfect sugar concentration is reached.

Fermentation and ageing: after pressing in oak barrels for at least 48 months

Amber yellow in color, the nose has a complex bouquet with hints of dried fruit, caramel notes, and honey.

In particular, aromas of date and dried apricots predominate.

On the palate, it is harmonious and smooth, velvety has a good structure and is pleasantly sweet.

Pairings:

Mature cheeses, dry pastries, "Cantuccini" biscuits, and traditional sweets with almond paste.

Style	Complex Sweet
Producer	Pieve di Campoli
Categoria	Red
Country	Italy
Region	Toscana
Grape Variety	Malvasia, Trebbiano Toscano
Vintage	2006
Barrel	48 Months
Alc %	15,5%
Organic & Biodynamic	No
Bottle Quantity	375 ml – Mignon
Food & Wine Matching	Aged Cheese, Mature and hard cheese, "Cantuccini " – Hard Almond Biscuits, Dry Sweets – Cakes