



## VINSANTO

### VINSANTO DEL CHIANTI D.O.C.

A lusciously decadent dessert wine, Vinsanto features a rich, amber color with a concentrated aroma of dried figs, walnuts and candied fruit. This delightful confection is created from a mixture of Malvasia, Trebbiano, San Colombano and Sangiovese grapes that we dry under the warm, Tuscan sunshine for five months. The dried grapes, which are more like plump raisins, are then pressed and immediately placed in wooden "caratelli" barrels. Every barrel is hewn from five different woods, each of which contributes a different shading of flavor, ranging from apricot to caramel. The sealed caratelli remain undisturbed under the eaves of our attic for six to eight years, where the natural fluctuations of the seasons expertly influence the fermentation. When completed, this time-honored art yields a dessert wine of unparalleled sophistication that compresses the flavor of 30 pounds of grapes into every rare and precious bottle.

Food Pairings: Vinsanto is an exceptional partner for desserts and aged cheeses, such as Gorgonzola and Roquefort.

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Grape: 85% Malvasia, 5% Trebbiano,  
5% San Colombano, 5% Sangiovese  
Alcohol: 14-15% Vol.  
Color: Amber  
Aroma: A Concentrated Aroma of Dried Figs,  
Apricot and Honey  
Taste: A Very Concentrated Taste, with Dry Fruit  
and Caramel

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Uva: 85% Malvasia, 5% Trebbiano,  
5% San Colombano, 5% Sangiovese  
Gradi: 14-15%Vol.  
Colore: Giallo Ambrato  
Profumo: Sublime Aroma di Fichi, Albicocca e Miele  
Gusto: Molto Concentrato con Sentori di Frutta  
Secca e Caramello

