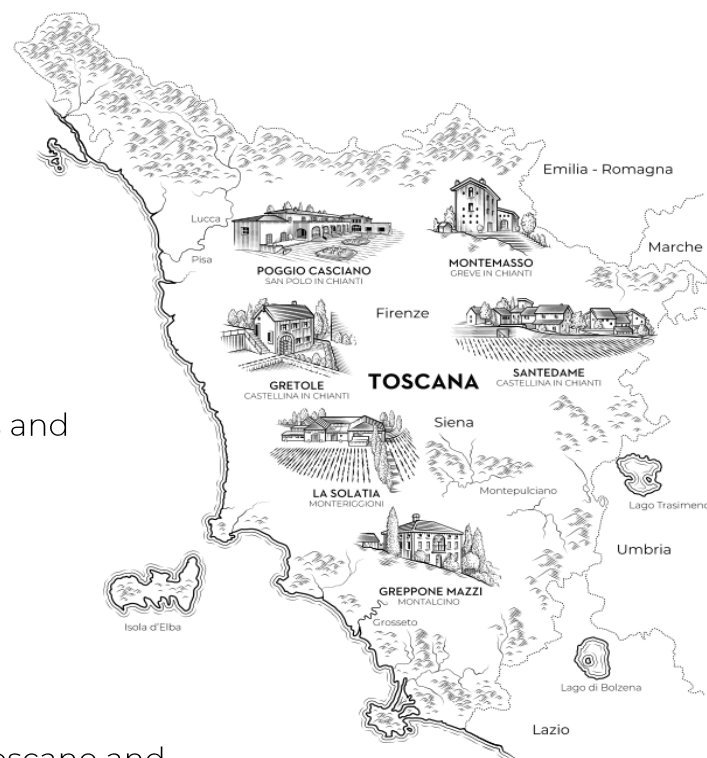


Serelle

VIN SANTO DEL CHIANTI

DENOMINAZIONE DI ORIGINE CONTROLLATA

The grapes are carefully selected and dried according to traditional methods.
Altitude: 150-450 m. Soil: hilly land with clay soil, abundant in limestone, stones and travertine



GRAPE VARIETIES: 70% Trebbiano Toscano and Malvasia, 30% other complementary grapes

AGEING PERIOD: 3 years

AGEING TYPE: oak barrels

TASTING NOTES

Color: amber with golden reflections

Aromas: intense candied fruit, eucalyptus and honey, enhanced by zesty citrus and intriguing walnut and hazelnut

Tasting profile: dried fruits like apricots, pineapple, figs and dates, followed by a long finish of orange zest and crème brûlée

VINIFICATION AND AGEING

The healthy grapes are harvested in mid September and dried on special racks with constant ventilation. Fermentation and ageing take place in oak barrels. The Vin Santo is bottled after about 3 years.

WHY?

- Vin Santo is a genuine chronicle of local history. Careful selection of the best bunches combined with a special drying technique, production and ageing processes make this dessert wine complex, elegant and priceless.
- Vin Santo ages in small barrels called “caratelli”, where the wine benefits from delicate oxidation, accentuating its ageing potential.

FIRST VINTAGE: 1997

