



Castelli del Grevepesa

Castelgreve Vin Santo del Chianti DOC 2017



- Pack: 12/375ml

Grapes: 50% Trebbiano Toscana, 50% Malvasia

Tasting Notes: Amber-yellow color with golden reflections. In the nose there are notes of dried peach, apricot, dried persimmons, mandarin orange peel and toasted almonds. On the palate, the sweetness is in perfect harmony with the vivid acidity. Full of energy and fruit, with a clean and delicate finish.

Winemaking: Just after harvest the grapes are laid out on mats to dry for 3 months. Then, the raisins are softly pressed and the must is placed into special small barrels called Caratelli where sits and waits for a natural fermentation to begin. As the rooms increase in temperature in the spring the Vin Santo fermentation begins. It is a long and slow fermentation that can rise and fall with the seasons and take years to complete. The Vin Santo barrels are special in that over time they will develop their own yeast "mother.". Aged 100% in small Caratello oak barrels for 3 years.

