



TENUTA
COLLE ALBERTI
DAL 1819

Occhio di Pernice

VIN SANTO DEL CHIANTI
DOC

DESCRIPTION

Brown and amber colour, with garnet reflections. The scent is delicate and fruity, with hints of black cherry, plum and red fruit. The flavour is harmonious and persistent.

GRAPES

Sangiovese 50%

SOIL TYPE

Clayey-limestone with shells

WINE PRODUCTION PROCESS

In mid-September the very finest of the red grapes are harvested, destined to evolve into “Vin Santo Occhio di Pernice” or Eye of the Partridge. The most skilled grape pickers select bunches of Sangiovese and Canaiolo, carefully cutting them so the bunches can be hung on racks in the farm attic. Together with the finest crop of white grapes they are left to wither until late December or January. The drying process results in a particularly dense must when pressed, with a high sugar content, which is then fermented in caratelli (special oak casks), where it remains for 3 to 4 years. The caratelli stored in the farm’s attic are subject to great fluctuations in temperature with each successive season, which gives this particular Vin Santo Occhio di Pernice its very unique taste. Vin Santo del Chianti Occhio di Pernice.

SERVING TEMPERATURES

Between 13°C and 15°C

PAIRING

“It is a perfect accompaniment to sweet desserts, and especially well with cantuccini, a traditional Tuscan almond biscuit.”

