



TENUTA  
COLLE ALBERTI  
DAL 1819

## *Vin Santo*

DEL CHIANTI  
DOC

### DESCRIPTION

This traditional style of Italian dessert wine, is perfect at the end of the meal with all dry or chocolate-based pastries, with blue-veined cheeses. One can also have it as a fresh aperitif. Cantuccini, traditional Tuscan almond biscuit, are very often served with Vin Santo.

### GRAPES

Trebbiano 90%  
Malvasia 10%

### SOIL TYPE

Clayey-limestone

### WINE PRODUCTION PROCESS

The most skilled grape pickers select the best bunches, carefully cutting them so they can be hung on racks in the farm attic, where 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 its very unique taste.

### SERVING TEMPERATURES

Between 10°C and 12°C

### PAIRING

It goes perfectly at the end of a meal with all dry or chocolate-based pastries, with blue-veined cheeses, but is also excellent as a fresh aperitif. Cantuccini, a traditional Tuscan almond biscuit, often come with Vin Santo.

