



# LA TORRE

## VINSANTO DEL CHIANTI

Certified Denomination of Origin

**Area of production:** Arezzo - Toscana (Italy)

**Yield per hectare:** 15 quintals of Vin Santo

**Grape varieties:** Trebbiano Toscano Malvasia  
and San Colombano

**Altitude of vineyards:** 200-250 m above sea level

**Soil type:** low hill medium texture silty

**Training system:** spurred cordon

**Vinification:** hand picked, the grapes are left to dry out for 3 months on frames and straw mats, the must is pressed and put into 40-litre, 60-litre, 100-litre oak, chestnut and cherry-wood kegs (Caratelli) where fermentation, maturation and ageing occur.

**Maturation:** minimum 3 years in wooden kegs (Caratelli)

**Colour:** deep amber

**Bouquet:** pleasant sensation, balanced flavor characterized by hints of dried fruits, caramel and a pleasant and persistent final taste

**Taste:** very nice with a perfect balance between sweetness and dryness

**Service temperature:** it is recommended to put in the fridge before serving and serve at a temperature of 12-14 °C

**Food pairing:** ideal with dry cakes and the typical Tuscan almond biscuits "Cantucci"

**Alcohol:** 16 vol%



**Container:**



lt 0,50



lt 0,75