



Società Agricola

Marini Giuseppe

Vin Santo del Chianti

Denominazione d'Origine Controllata

Riserva 2012



Our Vin Santo, is produced with the grapes (Trebiano and Malvasia) carefully selected, before harvesting, and left to wither naturally, for at least 3 months, on the "Castelli di Canicci" and "Pendane", placed in the company's Vinsantaia. The must obtained from dried grapes is fermented and aged in small Caratelli of Catagno and Rovere for at least 3 years. After this long period, the Caratelli are reopened and the Vin Santo obtained is assembled in the tank for about a year. After that the Vin Santo is bottled and left to refine for another year before the sale. Therefore, the Azienda Agricola Marini Giuseppe takes 5 years to have a Vin Santo that has allowed him over the years to obtain numerous national and international awards, such as the one that every year marks the Vinitaly of Verona.

Denomination: Vin Santo del Chianti DOC

Grapes: Trebbiano Toscano, Malvasia del Chianti.

Fining: 3 years in wood, 2 years in between tank and bottle

Alcohol content: 16% Vol.

Color: Golden, tending to amber, bright.

Bouquet: Ethereal, intense, harmonious, characteristic, persistent with hints of honey, dried fruit.

Flavor: Lovable, warm, velvety, with hints that recall dried figs withered dried grapes, almonds and dried fruit in general.

Serving Suggestion: With dry pastries, inseparable from the "Cantuccini di Prato" from the "Brigidini di Lamporecchio" and from the Cialde di Montecatini. It is also accompanied with Pecorino Toscano Stagionato.

Società Agricola Marini Giuseppe

Via B. Sestini 274 - 51100 - Pistoia (Tuscany - Italy) Tel: +39 0573451162

www.marinifarm.it - info@marinifarm.it