



Società Agricola

*Marini Giuseppe*

## *Vin Santo del Chianti*

### *Riserva 2016*

#### *Denominazione d'Origine Controllata*



**Denomination** Vin Santo Del Chianti DOC

**Description** Vin Santo has been produced in Tuscany since the middle ages and is considered a true regional specialty. It is an authentic tribute to ancient peasant customs.

**Estate and vineyard location** Tuscany in the Chianti Area

**Technical Information**

**Grape Variety** Trebbiano Toscano, Malvasia del Chianti

**Alcohol by volume** 17 %

**Winemaking process** Selected grapes picked by hand in September are placed manually on straw mats in the Vinsantaia, the drawing facility of the Marini estate, until January.

The juice is then put into small sealed barrel of different sizes, from 10 to 48 gallons, and from various types of wood, among them durmast and chestnut.

They contain the “mother”, old yeasts obtained from the previous vintages of Vin Santo, and here starts a long and spontaneous fermentation. The must ages for more than three years when a slow oxidation gives the wine its uniqueness. Then it is assembled for one year and finally bottled where it ages one further year.

**Tasting notes** A deep amber colour with golden highlights, in the nose sweet aromas of walnuts and hazelnuts, chestnut, honey, raisin, fig, dried fruit. In the mouth, sweet and warm with elegant almond aftertaste, biscuit, walnut. The finish is very complex and persistent.

**Serving suggestions** Great by itself as a meditation wine for moments of relaxing pleasure. It pairs perfectly with matured cheeses, marbled cheeses and marmalades, Tuscan salami and crostini as well as with cantuccini typical tuscan biscuits with almonds.

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