



VILLA S. ANDREA

# Chianti Classico DOC Vin Santo

## General features

Abc

Chianti Classico DOC Vin Santo.



Malvasia Toscana 70%, Trebbiano Toscano 30%.



**Provenance:** Chianti Classico area in central Tuscany.



The vines have been delicately raised and their production, per plant, has been radically reduced in order to obtain a high-quality grape (around 50 ql./ha.).



Grapes are hand harvested when they are fully and then transferred into the drying room; here the clusters dry on mats with the aim of obtaining a concentration of the sugar. Must is pressed in December and is put into small “caratelli”, typical wooden kegs with a small capacity (100 liters) during a period that may vary from 48 until 60 months. During this period all the typical olfactory and gustatory characteristics which distinguish this product develop.

Bottle maturation: 12 months.



## Organoleptic properties



**Colour:** amber-coloured, medium intensity.



**Aroma:** very intense, rich, concentrated, persistent, characteristic smell of dry apricot, of flowers and dry fruit.



**Flavour:** slightly sweet, very warm, harmonious, balanced with characteristic aftertaste.



**Serving Temperature:** room temperature (17-18°C).



Excellent with soft cheese. Often served with almond biscuits of the Tuscan tradition

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**Icons:** «Diagram» by Yaroslav Samoilov, «grapes» by Katie Wright, «Location» by Rohit M S, «glass» by Gabriela Muñiz, «View» by artworkbean, «A good sniff» by Cards Against Humanity, «Chin2 by Dries Janssen, «Thermometer» by Renan Ferreira Santos, «utensils» by Juan Pablo Bravo, , «olive» by anbilero adaleru

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