

Vin Santo del Chianti Classico "Occhio di Pernice"



Sophistication and great balance: One of The best Tuscan dessert wine

95' WineSpectator

PRODUCTION: Impruneta (Fi)

THE BORN:

ALTITUDE: 200 m, A.S.L.

EXPOSURE: Sud-Est

POSITION: Hilly

VARIETY: San Giovese Canaiolo

SOIL COMPOSITION: Scisto Argilloso

HARVEST: Selection carried out in the first 10 days of September

FERMENTATION: The grapes are left to dry out naturally until the January
Following the harvest

AGING: In oak kegs for 4 years

BOTTLE AGING: Minimum 12 Months

ALCOHOL: 16,00% – 18,00%

SERVING: 16°-18°C

ACCOMPANIMENT : Excellent accompaniment For all kinds of dessert and cakes

ORGANOLEPTIC FEATURES

COLOR: intense golden yellow with copper highlights.

BOUQUET: very complex, intense, spicy and fruity, with hints of dried and candied fruit, hints of apricot orange peel, citrus, walnut, persistent spicy fresh and sweet.

FLAVOR: complex, sweet, soft, opulent, with a long, lingering fruity aftertaste of dried fruit, candied fruit and spices.