



Rocca delle Macie



VIN SANTO DEL CHIANTI CLASSICO

DOC

Grape varieties

Trebbiano Toscano e Malvasia

Production technique

The well-ripened grapes are partially dried out and the must is transferred to typical 200 liter casks for at least three years. In this way, Vin Santo naturally acquires its alcohol and sugar contents as its unique organoleptic qualities come into their own.

Wine description

Color: intense golden yellow.

Nose: intense, with a dry fruits and honey aromas.

Taste: rich and round with a very good structure.

Winemaker's recommendations

Great dessert wine, it is very pleasant by itself at the end of a meal but traditionally, it combines very well with dry cookies like Tuscan Cantucci.

ABV: 15,5% vol.



500 ml