

FATTORIA MONTELLORI



VIN SANTO DOC

Bianco dell'Empolese

Denomination: DOC Bianco dell'Empolese -Desert wine

Variety: 100% Trebbiano

Provenance: Fucecchio

The grapes came from historical Montellori's vineyard. Manual harvest starts at the beginning of September, when grapes are perfectly ripe.

The best selected grapes start to dry naturally in a special area until February- March. After this time grapes are pressed and wine-making start in small barrels called "Caratelli" where the Vinsanto Montellori stays for a minimum time of 5 years. The aging is ending in half a liter bottle.

Wine-making: Fermentation and aging go on in small oak barrels containing from 40 to 225 lt.

Tasting notes: Amber color with gold tints. Complex notes of dry fruits and figs. Taste remember sweet notes and honey. Very persistent and deep in aromas.

Serving temperature: 12°C

Year production: 4.000 btl

Perfect with hard cheeses, sweet almonds cakes and custard, chocolate biscuits and dried fruits.