



VIN SANTO DELLA SIGNORA



Denomination: DOC Bianco Empolese

Grapes: 100% Trebbiano

Vineyards location: Located in Montellori, the vineyards were planted in the early 1960s.

Vineyards characteristics: : The soil is sandy with silt and little clay.

Vineyards Training: Capovolto method

Withering: The carefully selected bunches are left to dry for 3 months in a natural way, in special rooms of the company.

Wine fermentation and aging: In 70 to 225 litre barrels for 36 months. Aged in bottle for 6 months.

Tasting notes : Golden yellow color. The nose immediately recognizes the scents of dried apricot and almond. The same sensations are found on the palate accompanied by notes of honey. Good structure and very persistent.

Serving temperature: 14°C

Annual prouction: 3.000-5.000 btl