

# Il santo de L'Arco

VINSANTO DEL CHIANTI



**BLEND :** Trebbiano and Malvasia

**VINIFICATION:** The grapes, are carefully selected and picked at various times during the harvest. Those picked during the earlier part of the harvest have higher acidity, while those picked later have a higher sugar content, ensuring a correct balance between sugar and acidity at the end of vinification. Once picked, the grapes are spread by hand on special straw mats in the appassitoio, and left to dry until the end of December, when they are pressed. The must is then transferred into traditional small, 50-200 liter oak casks known as caratelli, where a long, slow alcoholic fermentation takes place, which is interrupted when the wine reaches at 15/16 %vol. The wine then ages in the caratelli for about 3 years, undergoes a very light filtration, and is bottled. Alcohol : 16,0% Vol.

**TASTING NOTES :** Amber in color with a honeysuckle nose and a full, rich combination of flavors. Sweet and complex, this wine is perfect with twice-baked biscotti such as cantuccini di Prato.