

# LOMBARDO

## Vin Santo

Also in Montepulciano as all over Tuscany Vinsanto is produced since remote antiquity. This special dessert wine is obtained from the vines of white Malvasia, Grechetto locally called Pulcinculo and Tuscan Trebbiano ripening with the "Madre" as traditionally obtained sealed into small oak casks, called caratello, and kept for a minimum period of three years.

For Vinsanto (it can also be written Vin Santo) it is difficult to go up again to the origins of the name "Santo" but the best supposition is referred to the mass wine used during priests celebrations.

Typical in Montepulciano to serve this product with cantucci (dry sweet mixed to almonds).

### **Organoleptic features:**

**Colour:** bright yellow colour, amber

**Scent:** intense, full, well built, riped fruits and other nuances

**Taste:** smooth with a sweet rear-taste

**Ageing period:** from three to four years in small oak casks called caratello

**Alcoholic content:** 15,50%

**Temperature:** to be served at a temperature of 14°C

**Gastronomy:** dessert wine which is in great demand because of its limited production. When served at a temperature of 14°C it is excellent as an aperitif.

