



FATTORIA dei BARBI

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Vin Santo del Chianti DOC



VIN SANTO DEL CHIANTI DOC. The Tuscan Vin Santo represent the sense of hospitality and friendship that were given to the visitors passing through this region. Fattoria dei Barbi has always shared this attitude, producing Vin Santo since 1870. Our collection is one of the most complete in Tuscany and probably among the largest of the world. We keep alive the tradition of this special rare wine. The yearly production is small as the making of it is complex and expensive, considering the very low yield of the grapes.

GRAPES: Trebbiano 55% - Malvasia 35% - Sangiovese 10%

VINIFICATION AND AGEING: Once picked the bunches of grape are hung on hooks and let dry until December when they reach 18°-19° Baumé (measure indicating the high level of sugar and low level of water). After a soft pressing the juice is left in small oak kegs together with the “*mother*” (residual yeast from previous Vin Santo productions). The wine slowly ferments and matures acquiring characteristic aromas.

SENSORY ANALYSIS: Rich yellow amber colour. Delicious aromas with great aromatic complexity, clean scents of raisins, candied fruits and walnut followed by fragrant hints of chestnut honey. The taste is velvety, sweetly balanced with the warmth of the alcohol. Very long and pleasant aftertaste. **PAIRING AND SERVING TEMPERATURE:** served at a temperature of 14°-15°C with the “*cantucci*”, typical local almond and hazel biscuits. Served at a temperature of 10°-12°C with mature cheeses and liver patés.

CAPACITY OF AGEING: several decades. **BOTTLE CONSERVATION:** keep them horizontal, in a dark place, at a temperature of 12-14°C.

ALCOHOL: 16%

PACKAGING: bottles of 0,375 lt in individual screen-printed box.