



# Fornacelle

## Vin Santo Del Chianti D.O.C.

**PRODUCTION AREA:** San Gimignano (SI)

**GRAPES:** Trebbiano , Malvasia

**ALTITUDE:** 200 m a.s.l.

**TRAINING SYSTEM:** pruned-spur cordon-trained

**HARVEST PERIOD:** last 10 days of September

**DRYING PERIOD:** two months

**AGEING:** French oak “caratelli” for 36 months; at least 1 year in bottle

**COLOR:** Amber yellow, gold

**NOSE:** Dried apricot, walnut husk, candy orange peel, dried figs.

**PALATE:** Enveloping sweetness with notes of caramel, honey and nuts.

**BEST SERVED AT:** 10-12° C (50-54° F)

**ALC. CONTENT:** 15,5 % vol.

**PAIRING:** cantuccini , Almond paste, nougat, desserts

