



AZ. AGR. IL PARADISO

SAN GIMIGNANO VIN SANTO

Type of wine: DOC

Vintage on sale: 2012

Grape: 92% trebbiano – 8% malvasia

Vine training: Cordone speronato

Age of the vineyard: 15 and 25 years old

Exposure: South-east

Soil: Pliocenic sand

Time of Harvest: - end of October

Manufacturing: manual in small boxes

Total production: 7000 bottles

Vinification: After the harvest, grapes laid out on straw mats till the beginning of december. Then grapes are pressed directly with the skins. The juice is separated from the dregs by means of a static cleaning at a low temperature. Fermentation in oak barrels and refinement for some years.

Alcohol: % vol. 16,12

Total acid: g/l 6,60

Total dry extract: g/l 145,30

Residual sugar: g/l 113,60

Note: Dark amber colour. Nutty notes with honey and cream.

Oenologist: Nicola Berti