

SAN GIMIGNANO VIN SANTO DOC

92% Trebbiano

8% Malvasia

Annual Harvest in boxes.

Available capacities:

ml. 375

ml. 750

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

Drying traditional grapes until December and aged for at least 4 years in oak casks of 100 liters.

