



VIN SANTO DEL CHIANTI 2015

LA ROCCAIA

PRODUCTION AREA: Hills of San Gimignano in the province of Siena.

VINES: Trebbiano, Malvasia

PRODUCTION - VINIFICATION: Grapes harvested by hand, then pressed with subsequent static decanting for about 20 days. Finally, the caratelli were filled for an aging of over 5 years.

ORGANOLEPTIC CHARACTERISTICS:

- Colour: from golden to deep amber.
- Bouquet: Intense
- Taste: Intense, harmonious, a little sweet on the finish

ALCOHOL CONTENT: 17% vol.

PAIRINGS: Accompaniment par excellence of the pastry, above all of the Tuscan cantucci; also excellent with cheeses.

TO SERVE: Room temperature; slightly cool.