



VINSANTO DI CARMIGNANO D.O.C. RISERVA

VINTAGE: 2013

PRODUCTION AREA Carmignano (PO)

BOTTLES: 5.256 (0,375 ml bottles)

FIRST VINTAGE: 1925 (always been produced)

ELEVATION AND SUN EXPOSURE: East ; 100-150 m s.l.m.

VARIETAL: 90% Trebbiano, 10% San Colombano

SOIL: Clay Shist

HARVEST: Beginning of September

VINIFICATION: The grapes are put to dry according to natural methods from the moment of the vintage to the following February. The vinification takes place in traditional small chestnut and cherry casks.

DEVELOPMENT: in small casks for 5 years

AGING: in bottle for at least 3 months

ALCOHOL CONTENT: 14% developed + 5% undeveloped

RESIDUAL SUGAR: 290 g/l

SERVING TEMPERATURE: Serve at 16° - 18°C

FOOD PAIRING: Excellent with typical Tuscan desserts, blue cheeses and liver paté

TASTING NOTES:

COLOUR: Deep golden yellow

NOSE: Quite complex, fruity, with dried fruit and candied apricot and orange peels; floral nuances of yellow flowers.

PALATE: Complex, sweet, soft and opulent with a sweet, persistent finish of candied fruit.