

FATTORIA DEL CERRO



VINSANTO DI MONTEPULCIANO DOC

Denominazione di Origine Controllata

PRODUCTION AREA: Montepulciano (SI)

GRAPES: Trebbiano Toscano e Malvasia bianca

VINIFICATION: grapes are manually harvested and placed on the mats to dry in place with a good ventilation that allow grapes to be well preserved. The must after wine pressing is transferred into little oak barrels where fermentation will take place. Wine will continue its aging for 3 years

TASTING NOTES: deep amber in color with perfumes of dried fruits, apricot and fig on the nose. This wine is intense, rich and luscious with a fresh spicy finish. Perfect in combination with cake and biscuits; aged goat cheeses and foie gras