



SANGERVASIO

NATURA DEL VINO

Recinaio



Production Notes

Denomination:

DOC Colli Etruria centrale Vin Santo

Grape varieties:

Trebbiano 70%, San Colombano 15%, Sangiovese 15%

Vineyards:

35 year old vines, planted with 3,000 vines/hectare and yields of 1-1.5 Kg. per vine.

Harvest:

By hand, in the first decade of October, followed by a manual selection of the best grapes.

Wine making:

The grape dehydrates naturally until February, then it's pressed manually; fermentation in new 112 liters barrels.

Aging:

8 years in barrels and at least 12 months of bottle aging in a temperature controlled environment.

Tasting Notes

History:

Dessert meditation wine based on local grape varieties.

Style:

Warm, opulent.

How to describe it:

Great structure, amber color, with complex aromas of nuts and dry fruit (almonds, figs) and sweet notes of honey and caramel.

Rich and powerful taste.

How to enjoy it:

It's the perfect end of the meal, a wine of very rich personality, that could be combined with dark chocolate or strong cheese to create contrast of flavours.

Service tips:

13-15°C. in Sherry glasses.

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