



# FATTORIA DI S. QUINTINO



**GRAPES** TREBBIANO AND MALVASIA

**GROWING AREA**

COMUNE DI SAN MINIATO, PISA

**ALTITUDE** 200 MT. A.S.L.

**TRAINING SYSTEM**

TUSCAN TURNED UPSIDE DOWN

**VINIFICATION** DRYING OF THE GRAPES FOR 4 MONTHS. FERMENTATION IN SMALL OAK BARRELS (UNDER 100 LITRES), WHERE TAHE WINE AGES FOR FIVE YEARS

**TASTING NOTES**

**COLOUR:** DEEP AMBER YELLOW

**TASTE:** RICH AND LONG PERSISTENCE BODY

**NOSE:** NUANCES OF HONEY AND DRIED FRUIT

**ALCOHOL** 16 - 19 %VOL.

**SERVING TEMPERATURE** 18°C

**MATCHING FOODS** DRIED PASTRIES  
AND BISCUITS, HOMEMADE SWEETS,  
FOSSA PECORINO OR BLUE CHEESES



## VINSANTO DOC

[WWW.FATTORIASANQUINTINO.IT](http://WWW.FATTORIASANQUINTINO.IT)

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