



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 THE 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

FATTORIA DI SAN QUINTINO S.N.C. VIA DI SAN QUINTINO 3, 56027 SAN MINIATO (PI)