



San Pancrazio

MASTI

dal 1978

Vin Santo del Chianti Docg FATTORIA VILLA MASTI

Area of production:

Florentine Hills

Grapes:

Malvasia, Trebbiano e Sangiovese

Exposure and height of vines:

South South-East, 200 mt a.s.l.

Average age of vines:

20 years

Harvest:

First 10 days of September

Wine making:

Respecting the Tuscan tradition, this wine is produced through the selection of grapes carefully selected and naturally dried on racks for 140 days in a well ventilated area

Ageing:

4 years in caratelli of chestnut of variable capacity

Colour:

Intense amber

Perfume:

Rich, hints of dried fruit, toasted almonds

Flavour:

Pleasantly sweet, with an elegant and harmonious aftertaste

Contents:

Alcohol 16% by Vol.

Serving information:

10° C

Dining accompaniment:

Sweet wine to be enjoyed with dessert or mature cheeses

Longevity:

Suitable for very long aging

TOSCANA
Barberino V.E. (Firenze)
Area of production
Chianti Docg



500 ml