

Cantine Leonardo Da Vinci

Vin Santo dell'Empolese 50cl 2011



WHITE
DESSERT WINE



ITALY



TUSCANY

TASTING NOTE

Full, sweet dessert wine from Italy, aromatic with dried fruit and nuts, the palate a honeyed concoction of figs, almonds and honey.

VITICULTURE

The production area is located within the small, hilly area in the municipality of Cerreto Guidi and a limited number of surrounding municipalities. The wine is made from 100% Trebbiano grapes, sourced from Cantine Leonardo's growers.

VINIFICATION

Grapes handpicked, dried till February. Pressed must moved to oak 'caratelli' for 4-year slow fermentation. Cellar's extreme temperature changes add complexity, acidity to final wine

FOOD MATCHING

Almond flavours within the wine mean it pairs excellently with nutty desserts; think pecan pie, walnut tart or an Italian-style chestnut cake.

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| SIZE | 50cl |
| VINTAGE | 2011 |
| ABV | 16.5% |
| GRAPE VARIETIES | Trebbiano (100%) |
| CLOSURE | Natural Cork |
| SKU CODE | E8192612 |
| EXPRESSION | Dessert/ Sweet |
| COUNTRY | Italy |
| REGION | Tuscany |
| ALLERGENS | Sulphur |
| CLOSURE | Natural Cork |
| PH | 3.57 |
| TOTAL ACIDITY | 6.6g/l Tartaric |
| RESIDUAL SUGAR | 100g/l |
| SKU | E8192612 |