

POGGIO CAPPONI

Vin Santo

Doc 1999

Producer:

Poggio Capponi, Montespertoli (Fi)

Name of the wine:

Vin Santo

Denomination:

Colli dell'Entruria Centrale doc

Grape varieties:

Vermentino & malvasia

Harvest:

Late harvest (approx. November), grapes are hand selected for their superior quality.

Alcohol content:

20 %

Winemaking process:

On skin separately

Ageing:

After the grapes have dried up a little, they are pressed and aged in small oak barrels called "caratelli" for 4 years during which the barrels are sealed and not breached until they have completed the ageing process.

Color:

Golden amber

Bouquet:

Intense and full of walnuts, ripe peaches, raisins and dried figs.

Flavor:

The palate is sweet and fresh with enough dryness to make it balanced and very pleasing. The finish is persistent with a long aftertaste.

Serving recommendations:

This is a lovely after dinner wine that pairs well with fruit tarts, dried fruit and nuts, or an assortment of cheeses.

