



Casa Vinicola
Rubatterno



Vinsanto

del Chianti

DOC

Like Dr. Jekyll and Mr. Hide Trebbiano has two faces. The first is that one we see in the white wine: simplicity, freshness and delicacy. The second is that one we see in the Vin Santo: strength, richness, complexity. And it is really in the Vin Santo that Trebbiano expresses the maximum of its potentialities. Often accompanied by Malvasia and San Colombano it is able to create a unique wine. Of amber color with tones that go from honey to caramel it is a wine which allows us to do many pairings also special. Excellent with dry patisserie according to the most ancient tradition, it is an excellent partner for not too much aged cheeses and it accompanies with pleasant surprise even the classic small slices of grilled bread with chicken livers.

Blend of grapes: Trebbiano Toscano in purity

Denomination: D.O.C.

Year: 2005

Wine alcohol content: 16% by vol.

Organoleptic notes: of intense gold yellow color with amber reflections it offers to the nose notes of honey and dried fruit, with a finish of caramel, accompanied by the characteristic oxidation which makes this wine unique in its kind. Of an intense and rich flavor, with a good acidity that gives pleasantness.

Pairing: excellent with dry patisserie especially with Cantucci (almond biscuits), it enhances itself with not too much aged cheeses, but few know that it can be an excellent aperitif if accompanied by classic Tuscan "crostini" (small slices of grilled bread) made with chicken livers.

WINEMAKING AND REFINING

Grape harvest: manually with the selection of the grapes, between late September and early October

Annual Production: 1.400 bottles

Drying: on racks in a cool well-ventilated room

Wine fermenting containers: sealed oak and chestnut small barrels called "Caratelli"

Ageing: minimum of 3 years in small barrels called "Caratelli"

Refining: in bottle



Available Sizes: Bottle of 500 ml, Bottle of 750 ml

Traditional Tuscan straw wine bottle of 750 ml