

# IL VIN SANTO



Production: 500 bottles in suitable years

A meditation wine with extraordinary features.

*The most famous duet: Vin santo e Cantucci*



Produced only in suitable years, it is obtained by late harvest of white grapes left to dry on the plant generally until November.

Harvested by hand, they are put in ventilated boxes of the ultimate generation to drying the berries in an optimal way.

The vinification is made in very small "caratelli" of various essences and is left to age for at least 15 years before the debut in the market.

Currently in the market:  
The 1983's collection



**Effective alcoholic strength:** 16 %