



FATTORIA DEL CERRO



VIN SANTO DI MONTEPULCIANO DOC

WINE DESCRIPTION

This limited production vin santo is a continuation of the long, Tuscan tradition of crafting Vin Santo. At Fattoria del Cerro the grapes are placed to wither in the loft of the “Podere Argiano”. It is a place with a good ventilation and perfect humidity levels that allow the grapes to be well preserved until January/ February, the period of the winepressing. Kegs (“caratelli”) preserve Vin Santo at least for three years (they are never opened), to generate those flavours and aromas that no other dessert wines can develop.

TASTING NOTES

Gold color with copper notes. Rich, concentrated nose with notes of orange peel, acacia honey and walnut. On the palate it is perfectly balanced between the natural sweetness and the acid components. with a long juicy and fresh nutty finish.

FOOD PAIRING

Cantucci toscani (traditional Tuscan cookies), cassata siciliana, but it is also an enjoyable meditation wine.

VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Montepulciano DOC
Soil composition:	Pliocene origin, with shells, stones, and some clay content.
Training method:	Spurred cordon
Elevation:	350- 450 m a.s.l.
Vines/hectare:	3,300 (older vineyards); 5,000/Ha
Exposure:	South east
Age:	16-26 years
Harvest time:	End of September
First vintage:	1978
Production:	3,000 bottles

WINEMAKING & AGING

Varietal composition:	80% Trebbiano, 10% Malvasia, 10% Grechetto
Fermentation container:	Kegs (“caratelli” of 50-100 L) for 2 years at 20 °C
Type of aging container:	Kegs (“caratelli” of 50-100 L) and oak French barrique
Length of aging before bottle:	36 months
Length of bottle aging:	12 months

ANALYTICAL DATA

Alcohol:	13.5 %
Residual sugar:	171.2 g/l
Acidity:	6.2 g/L
Dry extract:	200.3 g/L

PRODUCER PROFILE

Estate owned by:
Unipol Assicurazioni S.p.a.
Winemaker: Riccardo Cotarella
Total acreage of vine: 447 (181 Ha)
Winery Production: 850,000 bts
Region: Toscana

TENUTE DEL CERRO

