



ELEMPERTO

Vin Santo del Chianti DOC

2012

VINIFICATION

The grapes were selected and harvested by hand in crates and then placed manually in the special drying room. At the end of the natural dehydration process until the end of December, the grapes were softly pressed. The must obtained was introduced in the typical caratelli, mainly produced in chestnut wood, and with a variable capacity between 50 and 200 liters, where the long and slow alcoholic fermentation took place.

MATURATION

The wine remained in the casks for at least five years before finally being bottled.

TASTING NOTES/SENSORY ANALYSIS

Wine with a very bright and brilliant straw yellow color and shades of antique gold, Characteristic bouquet with intense notes of fresh dried fruit, nuts, hazelnuts, candied fruit, dehydrated ripe fruit, apricots and yellow peaches with a finish that recalls chestnut honey.

Sweet taste with a well balanced body between the notes of softness and flavor that, on the finish, give it a very long taste-olfactory persistence that ends on elegant honey notes.

PAIRINGS

Tuscan cantucci, shortbread tart with apricot jam, chocolate strudel, dried fruit.

SERVING TEMPERATURE AT THE TABLE

10 - 12 °C (50 - 54 °F)

GOBLET TYPE

Goblet with medium-sized cup.
