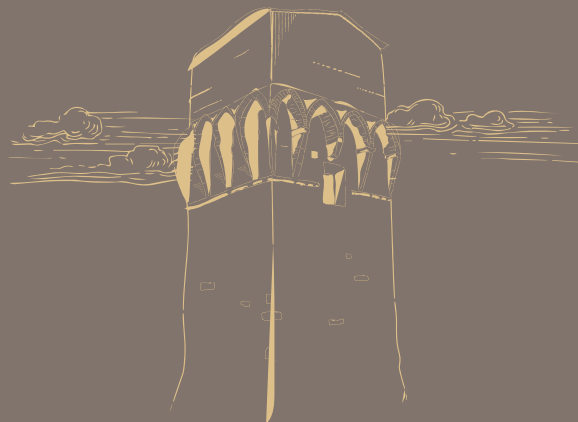




TENUTA
SAN VITO



MALMANTICO

VINSANTO DEL CHIANTI
Denominazione di Origine Controllata



T E N U T A
S A N V I T O

MALMANTICO

VINSANTO DEL CHIANTI
Denominazione di Origine Controllata

Classification:	Vin Santo D.O.C.G.
Blend:	Malvasia Toscana.
Harvest:	In October.
Vinification:	Following the natural drying, lasting to December, of the bunches on cane mats, the grapes are lightly pressed and the must then ferments in small casks.
Maturation:	Maturation in small oak and chestnut casks for at least three years, then further bottle-ageing.
Sensory Profile:	A very deep amber in colour, the alcohol component enhances its rich, complex fragrances redolent of dried fruit, figs, and honey, on the palate, its mouthfilling body beautifully complements exceptional elegance and aromatic length.
Serving Suggestions:	Ideal as a "vino da meditazione", or sipping, but it pairs well too with all types of tea biscuits, and presents an intriguing combination with herbed cheeses with fruit preserves and monstarda.