

Falchini, Vin Santo del Chianti, Podere Casale 37.5cl

£27.95

Vintage: 2011

Bottle Size: 37.5cl

Alcohol %: 15.50%

Country: Italy

Description: Vin Santo or Vino Santo (holy wine) is a style of Italian dessert wine. Traditional in Tuscany, these wines are often made from white grape varieties such as Trebbiano and Malvasia, though Sangiovese may be used to produce a rosé style known as Occhio di Pernice or eye of the partridge. The wines may accurately be described as straw wines since they are most often produced by drying the freshly harvested grapes on straw mats in a warm and well ventilated area of the house. Though technically a dessert wine, the wines can vary in sweetness levels from bone dry (like a Fino Sherry) to extremely sweet. While the style is believed to have originated in Tuscany, examples of Vin Santo can be found throughout Italy and is an authorized style of wine for several Denominazione di origine controllata (DOCs) and Indicazione geografica tipica (IGTs).

Cepages: Ugni Blanc(Trebbiano),Malvasia

Group: Italy

Sub group:

Colour: Sweet

Closure: Cork

Producer:

Website:

Organic/Bio Status:

Food / cocktail match:

Food / cocktail recipe:

Press

Awards



Other Info:

Made by winemaker Riccardo Falchini, this dessert wine from Tuscany in Italy is made with Trebbiano (Ugni Blanc) grapes. The Casale Falchini winery is located just outside the walls of San Gimignano. It extends for about 100 acres over a landscape of green rolling hills. The property was acquired in 1964 by Riccardo Falchini a descendant of an ancient Florentine family of winemakers that since 1626 produced wine for Cosimo III de Medici. In 1968 the first specialized vineyards were established and in 1976 the old building was converted into a new modern cellar, the first in the area to be equipped with cold temperature controlled stainless steel tanks for the fermentation and the stabilization of the wines.