

B

PRODUTTORE NELLA TERRA DI CORTONA

BALDETTI



LEOPOLDO
CORTONA DOC Vin Santo

Grape Variety: Grechetto-Trebbiano-Malvasia.

Vineyard: Pietraia di Cortona (290 m above sea level)

Harvesting: At the end of September.

Bottling: In March after the grape harvest.

Aging: In wood kegs for at least 5 years,
after kegs, at least 6 months on bottle

Tasting notes:

Color: Amber

Nose: extremely complex, fragrances of ripe fruit and
toasted nut.

Taste: alcohol, sugar and its structure together are
extremely enjoyable.

Unit of Alcohol: 15% - 17% vol