



LEOPOLDO

CORTONA DOC Vin Santo

We just use Grechetto, Trebbiano and Malvasia grapes coming from a 60 years old vineyard to make our liquid gold. Vin Santo is made following an old recipe, by drying the “selected grapes”, and it has always been the symbol of the Tuscan tradition and hospitality: this sweet wine was offered as a welcome gift to foreigners but was also served to celebrate good times or at the end of a special meal during blessed events.



Grape

Grechetto - Trebbiano - Malvasia



Area

Pietraia (around 290m above the sea level)



Harvest

End of September



Drying

from 3 to 4 months on plateau



Vinification

White vinification, with a fermentation temperature around 18°C



Ageing

At least 5 years in wooden “caratelli” and at least 6 months in the bottle

Tasting Notes



Color

Amber



Nose

Terrific complexity with notes that goes from riped fruit to toasted notes



Taste

Alcohol, sugars and its structure are well balanced and really pleasant



Alcoholic Content

14% - 17%