IL POGGIONE

Vin Santo Sant'Antimo Riserva 2005

Typical traditional Tuscan wine produced from Trebbiano and Malvasia grapes, harvested, then dried on straw mats in the old traditional way, in order to increase the sugar concentration.
After pressing, fermentation and slow aging take place in Caratelli, 100 litre (27 US Gallons) barrels, on the "madre", a compound of yeasts and bacteria kept from year to year, which has a significant effect on the characteristics of the Vin Santo.

Wine	Vin Santo Sant'Antimo Riserva
Varietal	Trebbiano and Malvasia
Vintage	2005
Alcohol	16,50%
Source	Estate vineyards planted at 127 metres (416 feet) above sea level
Vine training system	Cordon spur
Harvest	By hand, followed by drying on straw mats
Vinification and Aging	Fermentation and aging in caratelli on the "mother".
Tasting Notes	Amber in colour, intense bouquet with notes of dried apricot, bitter almond and honey. Neither too sweet nor too dry, its good acidity make it a versatile wine to accompany many kinds of food.

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Food Pairings	Traditional accompaniment to cantucci (dry Tuscan biscuits made with almonds and honey). It pairs well with dry cakes and biscuits. Not too sweet, it is also a good match for blue cheeses.