

VILLA DA VINCI

VIN SANTO



Leonardo da Vinci SpA is a reality that represents a union of Italian wineries specializing in the distribution and marketing of wines nationally and internationally. Our mission is to enhance the history and the excellence of the wines of each territory to arrive at a careful selection of products, each one an expression of its place of origin.

TASTING NOTES



Intense amber color



Aromas of dried fruit, figs, almonds and honey



Rich and velvety in the mouth, it is sweet and well balanced by a good acidity that does not make it cloying



Dry pastries and biscuits, soft cheeses



8-10°C

TECHNICAL INFORMATION

APPELLATION

Bianco dell'Empolese Doc

PRODUCTION AREA

Vineyards of Villa Da Vinci, in Vinci



100% TREBBIANO

VINIFICATION

Grapes are left to dry on straw mats in well ventilated and dry rooms until February. The dried grapes are pressed and vinified in the traditional way

AGING

The must obtained is decanted into small oak barrels (caratelli), where it remains for four years to ferment slowly due to the high levels of sugar, and where it ages

HARVEST PERIOD

August 25th-September 5^t

AVERAGE ALTITUDE OF VINEYARDS

From 40 to 130 m asl

EXPOSURE

Various, with prevalence in the South

SOIL TYPOLOGY

Alluvial deposits from the Pliocene Epoch, rich in shells

VINE TRAINING

Mainly *Guyot*, but also spurred cordon and, for the older vineyards, Tuscan 'archetto'