



Tenuta di Trecciano Vin Santo

Winery: Tenuta di Trecciano
Category: Wine – Still – White
Grape Variety: 50% Malvasia & 50% Trebbiano
Region: Colli Senesi / Tuscany/ Italy
Vineyard: Estate



Product Information

Soil: Moderately compact silt - clay soil

Altitude: 1,150 feet above sea level

Vinification & Yield: According to the traditional method, grapes are hand harvested then spread on straw mats and left to dry at least 60 days in a special room. The juice is fermented in small oak barrels (caratelli), kept in special rooms, called vinsantaia, under the roof for about 3 years.

Yield: 1.9 tons/ acre.

Tasting Note: Amber bright yellow color, with caramel nuances. In the nose: intense, ethereal and fragrant aroma, with almond traces. On the palate Intense, ethereal and fragrant aroma, with almond traces, moderately sweet.

Production: 3,500 bottles

Alc: 16 %

Residual Sugar: 114 g/l

Acidity: 5.5 g/l

Producer Information

The estate is located 10 miles south-west of Siena. Trecciano's 50 acres of vineyards are characterized by a unique red soil and planted to Sangiovese, Cabernet Sauvignon and Franc, Merlot and Syrah to create exciting wines that express the territory to which they belong, the Montagnola Senese Chianti. The terroir, indicating the indissoluble bond between soil, vine and the technical operation of man, is the only possible way which leads to the highest quality.

The Vineyards and Olive groves, protected from adverse climatic influence by the surrounding wooded hills of Montagnola Senese, are grown with the expertise of their vintner, respecting a longstanding tradition and finding here the ideal environment to achieve the best expressions of their characteristics. The cellar of Trecciano succeeds in perfectly combining the respect for the antique traditions with the requirements of the modern wine-making techniques.