

Vin Santo 2009



It is the wine of hospitality. After a harvest, the grapes are dried on cane racks and vinified after about 5 months. Produced keeping with tradition, it is then bottled after a minimum of 10 years, after being in small 15-liter oak kegs

Rating: Not Rated Yet

Price
50,00 €

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Manufacturer [Palazzo Vecchio](#)

Description

It has an amber color is definitely a wine with complex hints of pear and fig, hints of acacia honey and spices. Soft and aromatic on the palate with extraordinary persistence and hints of dried fruit.

Pairings: cheeses and cured meats, first courses with shellfish and crustaceans, white meats and fish dishes

Reviews

There are yet no reviews for this product.