

Vin Santo del Chianti Classico DOC Castello della Paneretta



Castello della Paneretta

The Producer:

Traditionally Vin Santo was a wine that was rarely sold in the same way that Chianti was sold. It was often simply kept at the winery for home consumption. Its production is both slow and expensive. This estate is on the western edge of the Chianti Classico region in the Elsa valley in Monsanto and was revived in the 1980s from its moribund state by Fabio Albisetti who has invested much into both the vineyards and the winery.

The Wine:

Grape(s): 70% Trebbiano, 30% Malvasia
Area: From the Castello della Paneratta vineyards between the villages of Barberino and Castellina, in the very west of the Chianti Classico region.
Vine density: per ha
Training System: Cordone Speronato
Harvest: The last 2 weeks of September
Vinification: The grapes are hung in a well aired room for between 4 and 5 months. The grapes are pressed and macerate for 20 days.
Ageing: Aged for 5 years in small wooden barrels (caratelli) of 100l.

Tasting Notes:

- An enticing smell of nuts and candied fruit oozes off this wine. A rich texture on the palate with a long, long finish.
- Possibly Italy's best loved sweet wine Vin Santo has been revered for centuries. The Castello della Paneretta Vin Santo hits every box of what a classic should be. An enticing smell of nuts and candied fruit oozes off this wine. A rich texture on the palate with a long, long finish.

Code: 1445
ABV: 13%
Pack: 6*37,5cl
Vegan: No
Vegeterian: Yes
Closure: Cork

