

Tuscany - Italy

CAPARSA

Vin Santo
del Chianti Classico

Wine made with Trebbiano and Malvasia and Canaiolo grapes dried on columns and mats from September to December and successively pressed and fermented/matured in "caratelli", small barrels, for 6 years. An extremely natural-culture product. To be drunk with biscuits (Cantuccini di Prato), cakes or cheese.

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