



Il Tollena Vin Santo di San Gimignano D.O.C.

<i>Type of wine</i>	Vin santo di San Gimignano D.O.C.
<i>Production area</i>	San Gimignano
<i>Vineyard</i>	La Sbarra - Colle paterno - I Pioppi
<i>Microclimate</i>	Temperate of sub-humid type with temperatures of 13.3°C and average rainfall of 870 mm.
<i>Soil</i>	Sandy with interbed of clay and pebbles
<i>Altitude</i>	222 metres
<i>Grapes</i>	70% Malvasia del Chianti, 30% Trebbiano toscano
<i>Planting density</i>	3400 piante per ettaro
<i>Cultivation system</i>	Cordon Spur training
<i>Production system</i>	The grapes are scrupulously hand-picked at the start of harvesting, then laid on cane mats in the attic where they are left to dry until sufficiently raisined. They are then pressed and the must is placed in small oak kegs which are again placed in the attic. The vin santo continues to mature here for five years.
<i>Characteristics</i>	Colour: intense ruby red and lively amber. Perfume: fairly complex, with notes that recall acacia honey, broom flowers and spices. Flavour: fresh, sapid and dry. Tending to sweet and velvety.
<i>Analytical data</i>	Alcohol content: 15.5 % Total acidity: 7 g/l
<i>Serving temperature</i>	20°C
<i>Food matches</i>	Dry pastries, and important soft-paste cheeses.

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