



Denomination: DOC Bianco dell'Empolese
Variety: 100% Trebbiano
Area of origin: Fucecchio

The best selected grapes, harvested in September, start to dry naturally on rough mats until December.

After this time grapes are pressed and fermentation starts in small barrels called "Caratelli" where the Vinsanto Montellori stays for a minimum time of 3 years. The wine continues to age in bottle.

Tasting notes: Golden yellow colour. Perfumes of dried apricot and almond. Taste remembers sweet notes and honey. Very persistent and deep in aromas.

Alcoholic contents: 14,5% by Vol.

Serving temperature: 12°C

Production per year: 4000 btl

Pairing suggestions: Pastries and pies.

