

CASTELLO DI MODANELLA



“ERGO SUM”

Denomination :

Vin Santo del Chianti DOC

Grape varieties :

60% Malvasia Toscana, 40% Trebbiano

Growing area: In the vineyard called “Centro” and “Osteria” at 320 mt. sea level. on the town of Rapolano Terme (SI).

Vinification : Following the Tuscan ancient traditions, the grapes are naturally dried for about 6 months and then pressed. The quantity of must that is obtained is never more than

15-20% of the fresh grapes therefore the sugar content is very high .

Ageing : After having naturally decanted, the must is transferred in the “caratelli” with the “mother” which is a kind of dark and intense sediment located in the bottom part of the caratelli and well separated from the Vin Santo. This sediment contains ferments that live and multiply thanks to the high content of sugar. The “caratelli” are wax-sealed and stored in the Vinsantaia, which is located at the top floor of the castle under the roof for not less than 5 years. A periodical check is essential for deciding the right time to bottle the Vin Santo.

Refinement : 6 months minimum in the bottle

No. of bottle produced : about 2.000 of lt. 0,375

Sensory profile : Our Vin Santo has a brilliant gold colour, intense nose, persistent and complex with a unique reminiscence of dried fruits. Full bodied, harmonic and of exceptional finesse. You can enjoy it cool with matured cheeses as an aperitif or to accompany a traditional almond based cake of the Tuscan cuisine.

Alcohol content : 17% vol.

Serving temperature : 10-15°C

