



VIN SANTO 'SANT'ANDREA CORSINI'

Toscana, Italy

Villa Le Corti - Principe Corsini



www.principecorsini.com

Method & Production

What is defined by the Tuscans as "the wine of hospitality with an acute and vast soul" is for the Corsini family the symbol of history and ancient craftsmanship that tradition has handed down for centuries.

Harvest was done by hand. The grapes were left to dry for a period of 3 months in the "appassitoio" method. The dried grapes were pressed at the end of January and juice was put to ferment in small barrels for a period of 5 years.

Tasting Notes

A precious and monumental wine in its radiant opulence, with notes of orange blossom and chestnut honey and the intense aroma of candied orange peel, with a veil of caramel and ripe apricots. Following through on the palate it has sweetness and a dense body with a touch of oriental spice on the finish.

Food Matching

Blue cheese, dark chocolate, and nut-based desserts

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|---------------------|---------------------------------|---------------------------------|---------|---------|--------------|-----------|---------|------------|-------|---------|
| Dessert Wine | | | | | | | | | | |
| LC6006 | Vin Santo 'Sant'Andrea Corsini' | Malvasia : 60% Trebiano: 40% | 2006 | 17.0% | Cork | 6X0.375lt | No | No | Yes | No |