



# **Campobello** Vin Santo "II Santo"

<b>Varietal:</b> 20% Malvasia, 80% Trebbiano	Elevation:
Practice:	Dry Extract:
Appellation: Tuscany, Italy	Production:
<b>Alcohol:</b> 16.00%	Acidity:

**Residual Sugar:** 

pH Level:

## **Tasting Notes:**

Defined by aromas of apricots, honey, and candied orange peel fill the nose. The sweet fruit flavors are complemented by subtle acidity.

#### **Aging:** The wine is vinified in stainless steel and aged in oak.

### Winemaking:

SantoVino is a traditional Tuscan dessert wine known as Vin Santo produced in the *liquoroso* style, meaning the wine is fortified using a small amount of brandy, rendering the higher alcohol content slightly higher at 16%.

**Food Pairing:** Meaning "holy wine," this dessert wine is the perfect way to conclude a meal.

# Accolades: