



# Fanti Vin Santo



**Varietal:** 40% Trebbiano Toscano,  
40% Malvasia Toscana, 20% San  
Colombano

**Elevation:**

**Practice:**

**Dry Extract:**

**Appellation:** Toscana, Italy

**Production:** 1,200 bottles

**Alcohol:** 11.0%

**Acidity:**

**Residual Sugar:**

**pH Level:**

**Tasting Notes:**

Deep yellow-gold core with hints of copper. Dried and candied fruit on the nose, with hints of apricot and orange peel. Notes of yellow flowers accompanied by warm and full ethereal sensations of intense honey. On the palate, the wine is complex, well-structured, sweet yet with refreshing acidity. Rich flavors of coffee, butterscotch and toasted hazelnut frame a finely focused palate, and linger on a long finish of candied fruit and honey.

**Aging:**

Small (30-50L) oak barrels for 5 years.

**Winemaking:**

Whole bunches are harvested and hung to dry in a well-ventilated room attached to ceiling hooks for 2-3 months. Once these grapes have dried substantially, thereby concentrating the sugars and acids, they are gently pressed, and the must is set to decant in stainless steel vats for a few days.

**Food Pairing:**

Beef, Lamb, Pork, Spicy food.

**Accolades:**

Wine Advocate – 88 pts