

Vin Santo



A wine of tradition and the rural way of life. Vin Santo has been in production at the Azienda Verbena for many years using only Malvasia and Trebbiano grape varieties.

We carefully select the best fruit, then using the traditional technique, the grapes are laid to rest for a period of four months in the upper section of our cellars.

The bunches are then pressed and the “must”, the juice, aged in small oak barrels for approximately 4 years.

The result is a dessert wine to enjoy with friends, light straw yellow in colour with an intense, wonderfully harmonious bouquet. Best enjoyed with dry pastries or Tuscan cheeses.

COLOUR: light straw yellow

GRAPE: Malvasia and Trebbiano

DRYING THE GRAPES: 4 months

AGING IN OAK: approximately 4 years in small oak barrels

BOTTLES: 500 ml. capacity

PRODUCTION: 1.000 bottles



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