



San Felice Il Grigio In Pincis, Vin Santo del Chianti Classico DOC (37.5cl) 2015

ISF065 SAN FELICE TOSCANA, ITALY

16% | 6 x 37.5cl | Cork

Trebbiano 75% , Malvasia 25%

Vegetarian, Sustainable, Sweet

Vin Santo is a traditional style of Italian dessert wine that can range from almost dry to sweet and luscious. This rare and fine example of the latter style, is sourced from a single vineyard.

Boutinot
WINES

San Felice Il Grigio In Pincis, Vin Santo del Chianti Classico DOC (37.5cl) 2015

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PRODUCTION

Grapes are sourced from the 2 hectare Il Vignone vineyard, at 350-400m above sea level. The grape bunches are picked and laid out to dry on mats called 'paglie'. They are pressed in December / January. The must ferments then age 7-8 years in small 225l French oak caratelli, followed by a further 12 months in bottle.

TASTING NOTE

Intense aromas of roasted coffee, dates, dried figs, and honey. Richly flavoured and extraordinarily complex with layers of both sweet and savoury characters - walnut, treacle, honey and smoky notes combined with concentrated dried fruits. Heady and ethereal, yet retaining freshness and vibrancy.

FOOD MATCH

The classic "vino da meditazione", for sipping at meal's end with petit fours and semi-sweet chocolate cakes.

NOTES