

TENUTA SAN VITO

MALMANTICO

Deep amber in color with rich, complex fragrances of dried fruit, figs, and honey. The palate is full bodied and elegant with flavors of toffee and toasted almond.



Style: Dessert wine

Area of Production: Tuscany, Italy

Appellation: Vin Santo DOCG

Varietals: Malvasia Toscana

Farming Practices: Organic

Fermentation: Grapes are harvested in October and dried on mats until December of the same year. They are subsequently pressed and fermentation is in small casks.

Aging: In small oak and chestnut casks for a minimum of three years, followed by further bottle aging.