



Castello di Querceto

VIN SANTO DEL CHIANTO CLASSICO D.O.C

This wine has been produced in Greve in Chianti since 1897. The grapes are dried for 2-3 months before fermentation. The wine is then matured in small casks for about 5 years.



Varietals: Malvasia and Trebbiano grapes

Color: Light amber

Bouquet: Intense and complex

Flavor: Typical passito flavor, slightly sweet

Pairings: Ideal pairing for sharp cheeses and biscotti.

Alcohol: 16%

Serving temperature : 64- 68°F

