

CASTELNUOVO BERARDENGA

LUNANUOVA

VIN SANTO DEL CHIANTI

Denominazione di Origine Controllata



- **White wine**
Controlled Origin Denomination (D.O.C.).
- **Geographical location**
in Sestano, Castelnuovo Berardenga (Siena).
- **Grapes**
80% Malvasia, 20% Trebbiano.
- **Vinification**
the grapes are dried for 5 months; traditional
vinification in 50 litre kegs for 5 years.
- **Refining**
8 months in the bottle at controlled temperature.
- **Colour**
intense, slightly amber.
- **Bouquet**
distinctive, with hints of raisins and dry figs.
- **Taste**
sweet, creamy, well-balanced, with hints of aromatic
honey and tobacco.
- **Analytical data**
alcohol 15.5-16%, total acidity 6-6.50%,
extract 180-190 g/l.
- **Serving temperature**
9 °C.
- **Accompanies**
goose liver, mature or seasoned cheese, desserts with
chocolate, dry or candied fruit.

