

LAPI D'AUTUNNO



SWEET WINE

Late harvest

GEOGRAFIC POSITION

Siena

SOIL TYPE

Sand and river pebbles

GRAPE VARIETY

Malvasia 70% Trebbiano 30%

WINE-MAKING

Stainless steel tanks

AGEING

24 months in Barrique

REFINEMENT

6 months in bottle

AGEING POTENTIAL

15 years

GRADAZIONE ALCOLICA

14% vol.

SERVING TEMPERATURE

13-15 °C

ACCOMPANIES

Meditation wine, suitable to accompany medium-aged cheeses, spicy cheeses, desserts and tarts.

We have encapsulated the flavor of autumn in Tuscany in this bottle. Like a delicate genie in the lamp it dialogues with our palate with tales of chestnut, walnut and apricot flavors. It caresses our senses with a sweet velvety touch. As on autumn days the sun touches the earth without burning it, so this passito stands in perfect balance between softness and fresh minerality.