



FATTORIA DEL TESO

MONTECARLO VINSANTO D.O.C.

For the production of VinSanto, the Fattoria del Teso has specially designed rooms where the grapes are dried on special reed mats and then aged in the attic in traditional oak and chestnut kegs; the result is a high quality product



THE MONTECARLO BRAND

The Fattoria del Teso has always aimed at the preservation of its natural environment and at the growing of typical and genuine products along the tradition of Tuscan agriculture. The products of our Farm combine the experiences of the past and the techniques of the most advanced agronomical and oenological researches.

The wines of Fattoria del Teso truly represent the unique "terroir" of Montecarlo. The taster is immediately struck by the elegance and sophistication of both whites and reds. These characteristics – due to the vicinity of the sea and to the mild climate – distinguish the wines of Montecarlo from all other Tuscan wines.

The VinSanto of the Fattoria deserves a special mention: a typical Tuscan product, our Farm ages it for over 5 years in the old kegs in its attics.

TECHNICAL INFORMATION:



REGION

Montecarlo, hillside village in the province of Lucca.



GRAPES

Tuscan Trebbiano according to the D.O.C. specifications are dried on special reed mats in a well-ventilated area.



VINIFICATION

in oak kegs with a capacity of 200 litres for 2 years.



AGEING

In oak and chestnut kegs with a capacity of 70-80 litres, placed in the attic for another 3 years at least.



MATURING



LIFESPAN

VinSanto can be aged for long periods of time in the bottle.

ORGANOLEPTIC CHARACTERISTICS:



COLOUR

amber-flecked yellow, limpid.



BOUQUET

ethereal with subtle hints of raisins, apricots and dried fruit.



FLAVOUR

sweetish, warm, smooth.



SERVING TEMPERATURE

10°C.



FOOD PAIRINGS

dessert wine, excellent accompaniment to almond biscuits and dry pastries.



BOTTLES

500 ml Bordolese.

FATTORIA DEL TESO

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