

## DON SANTO

### GRAPE VARIETY:

Blend of local white grapes.

### ABV (%Vol):

16%

### SUGAR RESIDUE (%Vol):

12.5%

### VINIFICATION:

Hand-picked, ripe grapes with a high sugar content and traditional pressing. When the fermentation naturally reaches 1.5% of alcohol, alcohol is added to interrupt the process.

### REFINEMENT:

In stainless steel for around three months.

### FORMATS:

75 cl and 200 cl bottles.

### DURATION:

For a couple of years if stored in a dry environment away from light and heat sources.

### STORAGE METHOD:

Once the bottle has been opened, the wine will keep in the fridge for a few months if sealed with a bottle stopper.

### PAIRING:

A sweet though not cloyey dessert wine, ideally served with desserts containing cream, ricotta and fresh fruit.

### RECOMMENDED SERVING TEMPERATURE:

14-16 °C.

### DESCRIPTION:

Don Santo is an excellent dessert wine, obtained from highly sugary musts. It has intense and fragrant aromas to be enjoyed creatively, not just with typical Sicilian desserts.



#### MARTINEZ srl

Via Mazara 209 - 91025 MARSALA (TP) - IT  
Ph: +39 0923.981050 - Fax: +39 0923.721127  
info@martinez.it - [www.martinez.it](http://www.martinez.it)