

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.

