

# 345

ANNO DOMINI

## VINSANTO DEL CHIANTI '345

VINTAGE 2018  
DENOMINAZIONE DI ORIGINE  
CONTROLLATA

The name of this legendary wine comes from the term Xantos, which refers to the famous golden Passito wine from Santorini Island. This unique dessert wine is the result of the selection of Trebbiano and Malvasia grapes, gathered late in the harvest, and dried in the cellar to sustain the long ageing process. The oxidation gives up to the Vinsanto an incredible complexity, an ample bouquet, and a perfect balance between sweetness and freshness.



**GRAPE VARIETY:** Trebbiano 60%, Malvasia bianca 40%.

**ZONE:** Tenuta di Montechiaro - Siena.  
Alcohol: 16% Vol.

**VINEYARDS:** Selection from Poggio ai Tordi, Montechiarone and Le Fonti. Certified Organic Farming from 2010.

**SOIL:** Clay-limestone and sedimentary sand with marine fossils and shells.

### WINEMAKING & AGING

Manual picking of the best grapes in baskets, selecting first the Trebbiano for acidity and then the white Malvasia which gives the sugar content. Withering a ventilated Vinsantaia for 90 days. Soft pressing and fermentation in small chestnut casks with a "mother" of indigenous yeasts. Aging continues naturally for 3/4 years.

**BOTTLES:** 2000 bottles, 0,5 l - 25 cases

### TASTING NOTES

Color: Bright amber color with golden reflections.  
Aromas: Intense and complex aroma, with hints of fig and date jam, toasted almonds, candied apricot, and honey.  
Taste: The palate is perfectly balanced, showing freshness, residual sugar, and tasty finish. An immortal bottle with great harmony and very long persistence.  
Serving Temperature: 16 ° C

### FOOD PAIRING

It typically pairs well with traditional Sienese desserts (Cantucci, Ricciarelli, and Pan Forte) but also with blue cheeses, chocolate, zabaglione, and Catalan cream. History also matches it with the Tuscan liver paté.



ORGANIC CERTIFIED

Alessandro Griccioli Viticoltore