

# Tenuta di Morzano

## Piovano Arlotto – Vin Santo del Chianti Doc

### HISTORY

A typical Tuscan sweet wine, Vin Santo originates from drying on the mats of Trebbiano Toscano and Malvasia grapes. After pressing the must undergoes a slow aging in chestnut barrels. The origin of its name leads us to the Council of Florence in 1439: the Greek Metropolitan Giovanni Bessarione drinking this kind of wine said: "This is the wine of Xantos!", probably referring to the Greek passito wine of Santorini.

His table neighbors, confusing "Xantos" with "santos", thought that for the Metropolitan that wine was so exceptional that it could be called "holy" (santo). This wine was since then called Vin Santo.

### THE WINE

The wine has an amber color, very clear and lively. The nose prevails notes of dried fruit, honey and a nice kit of toasted sensations. The palate is harmonious, velvety and reveals an intense structure as well as a long persistence. Piovano Arlotto accompanies dry pastries but also liver, foie gras and cheeses.



### TECHNICAL DATA:

**Grapes:** Trebbiano, Malvasia and San Colombano

**Production area:** Montespertoli

**Vineyard extension:** 2 hectares

**Altitude of vineyards:** 300 mt. slm

**Soil type:** Clay schist

**Growing system:** Guyot

**Density per hectare:** 3.500 stumps

**Annual production:** 21 hl

**First year of production:** 1981

**Vintage available on the market:** 2002

**Next vintage available on the market:** 2004

**Harvest:** Early September

**Vinification:** Drying of grapes on mats until January and next gently pressed

**Aging:** 5 – 10 years in casks of chestnut

**Aging in bottle:** 1 year

**Alcohol:** 16%

**Total acidity:** 7.64 g/l

**Dry extract:** 29 g/l

**Serving temperature:** 14° - 16° C