

Vin Santo di Montepulciano Crociani 50cl 2019



Region

In the heart of central Italy, Tuscany is one of the most prestigious and celebrated wine growing regions in the world. These gentle rolling hills are not only home to Italy's culture and language, but also to the grand wine estates of Chianti to the north and the more modest yet superb estates of Montalcino and Montepulciano in the south. Sangiovese is the red grape variety that unites Tuscany's wine producing districts in its various distinct clones. However, planting of international grape varieties, such as Merlot and Cabernet Sauvignon, have given rise to the world renowned 'Super Tuscan' wines.

Producer

Susanna Crociani's 14th century cellars are situated in the heart of Tuscany in the town of Montepulciano. The vineyards, covering about 10 hectares, are on medium-textured soils well-suited to the growth of the vine and giving excellent results. They are planted with Prugnolo Gentile, Canaiolo Nero and with Mammolo and white varieties.

Tasting Notes

A dessert wine made from choice white grapes of the Malvasia del Chianti and Pulcinculo (Grechetto Bianco) varieties, selected at harvest-time and are laid out to dry until the beginning of February. The storing and ageing of the wine then takes place in small oak barrels which impart flavours of sweet spice and vanilla to the finished wine. It is amber in colour, the aroma is intense with notes of ripe fruit and it is broad, velvety and mouth-filling on the palate.

Food

It is ideal with sweet biscuits and strongly flavoured cheeses.

Technical Information

Country	Italy
Region	Tuscany
Grape(s)	Malvasia de Chianti (90%) Pulcinculo (10%)
Type	White
Style	Dessert
Oaked Style	Lightly oaked
Body Style	Medium bodied
Sustainable	No

Dry/Sweet Style	Sweet	
Alcohol Content	15.5%	
Closure Style	Cork	
Organic/Biodynamic	No	
Allergens	Milk:	No
	Egg:	No
Vegetarian/Vegan	Vegetarian:	Yes
	Vegan:	Yes



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