



SEMIRAMIS Vinsanto Bianco Empolese DOC

GRAPES	Trebbiano, Malvasia
PRODUCTION ZONE	Vinci
ALTITUDE	40 - 50 mt a.s.l.
TYPE OF SOIL	clay and chalky soil
TRAINING SYSTEM	Guyot
PLANT DENSITY	4000 vines per hectare
HARVEST PERIOD	first half of September
ALCOOL LEVEL	16,5 % vol.
DRYING ON MATS	3 months
MUST CONTACT	15-20 days
AGING	5-7 years in chestnut barrels, almost 6 months in bottles
FORMAT (CL)	50

TECHNICAL INFORMATION

Selected grapes of Trebbiano and Malvasia are left to dry on reed mats, in well ventilated rooms for 3 months. The grapes are crushed and the obtained must is put in casks of chestnut for almost 5 years for aging.

TASTING NOTE

The color is amber. The aromas of dried fruits, amaretto and dried apricots are very intense. The taste is well structured, elegant, perfectly balanced with a very long finish.