

Bondella

TENUTA VALLOCAIA

TOSCANA
MONTEPULCIANO

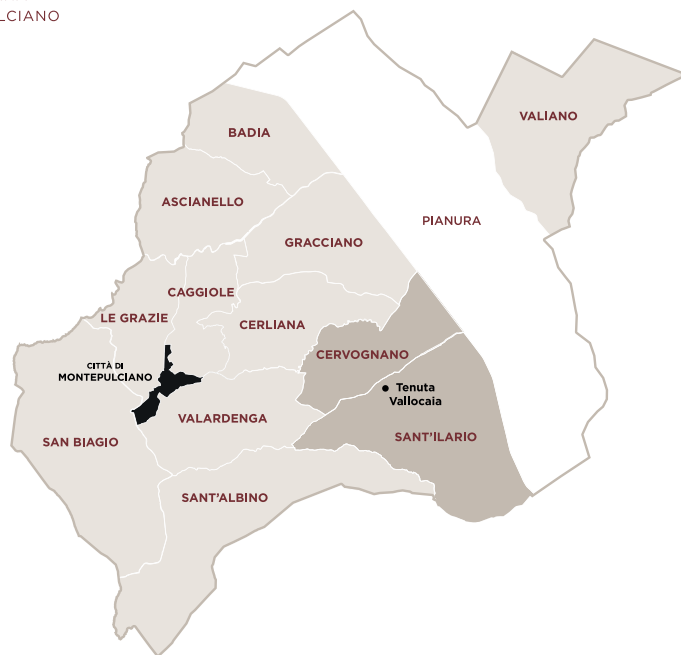
Dolce Sinfonia

Vin Santo di Montepulciano DOC

90% Trebbiano

10% Malvasia bianca lunga

On the nose, its "symphony" of aromas includes clear notes of apricot, peach, fig and date; in the mouth, it is dense and sweet, with a lingering zesty acid freshness that makes it especially well orchestrated.



It makes an excellent accompaniment for pastries and biscuits, mature goat's cheeses, blue-veined cheeses, and foie gras.

Serve at 12-14°C

Vinification

In December after the harvest, in new 50 and 100 litres French oak barrels after drying the grapes.

Maturation and ageing

In these same barrels for at least 3 years and in the bottle for another year.

Areas of production

Pieve Cervognano
Pieve Sant'Ilario

Vineyards

Vallocaia
Camparone

Soil type

Sandy, silty sandy

Altitude

270-280 m a.s.l.

Orientation

South-east

Vine density

4.200-5.900 vines/ha

Years of planting

2005, 2019

Training system

Guyot

Production per hectare

9-10 tonnes

Annual production

2.500 bottles
(only in the best vintages)

First vintage

1993

Terra, vite, vita