



Vin Santo

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For its Vin Santo Castello di Lucignano selects only the best Malvasia grapes which are air-dried for 4 – 6 weeks. After pressing the must is filled into small sealed oak barrels (55 liters) for fermentation and maturing, where it remains 4 – 6 years. Through the air-drying and concentration in the barrel Vin Santo reaches alcohol contents of 16 – 18%.

An exceptional companion for desserts – served cool, also recommended as an aperitive.

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