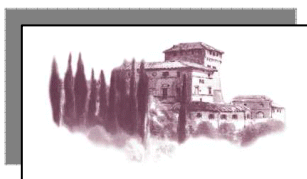




SAN BARTOLOMEO di Castelnuovo Tancredi

- **Region/Origin:** Vinsanto D.O.C. Orcia 2007
- **Grape varietal:** Malvasia and Trebbiano Toscano
- **Vinification process:** The Trebbiano Toscano and Malvasia grapes are carefully handpicked and placed on straw mats in a well-ventilated room and left for approximately three to four months while the noble mold begins to form on the skins of the grapes. After a delicate pressing, the juice obtained is placed in petite “barriques” or “carati” that vary in size from 50 to 125 liters, for approximately 36 to 48 months. A minimum 6 month bottle refinement is normal procedure prior to releasing Bartolomeo.
- **Bottle refinement:** A 6 month to 1 year bottle refinement is normal procedure prior to release
- **Bottles produced:** 2.600
- **Serving temperature:** Slightly chilled prior before serving
- **Suggest food accompaniments:** The perfect accompaniment to aged pecorino cheeses as well as with stilton and gorgonzola. Always great with the classic “tozzetti” for dunking or with a dry fruit cake like the “crostata”. Of course you can enjoy it simply on its own.
- **Organoleptic notes:** It has a splendid amber hue and evokes intense notes of dried plums, apricots, dates, and toasted almonds. Finishing off with a persistently sinuous and honey sweet palate that goes on and on.
- **Alcohol:** 16%



CASTELNUOVO TANCREDI

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