



## VIN SANTO DI MONTEPULCIANO OCCHIO DI PERNICE

### **Category**

Vin Santo di Montepulciano  
Occhio di Pernice D.O.C.

### **Production zone**

Montepulciano

### **Grape varieties**

Trebbiano, Grechetto, Malvasia

### **Training system**

Spur pruned cordon

### **Fermentation and ageing**

Occhio di Pernice (eye of the partridge) is the most prized Vin Santo di Montepulciano DOC. Its colour, between amber and topaz, reveals the base of Sangiovese and its 6 years of aging in fine casks. Its rich, intense and complex bouquet enhances its splendid full body, making of it a wine of meditation or dessert, accompanied by traditional Tuscan sweets or aged cheeses.

### **Suggestions with food**

Alone or with dry sweet biscuits, shortbread, dark chocolate, aged cheeses.

### **Serving temperature**

42 - 46° Fahrenheit (6 - 8° Centigrade)

### **Number of bottles**

250