

CONTE ALDOBRANDO



VIN SANTO

Name: Baciamaio

Appellation: Vin Santo del Chianti DOC

Grape: Trebbiano

Vinification: In small barrels (caratelli) after a long drying

Ageing: 6-7 years in caratelli and oak barriques

Color: Bright coppery yellow

Bouquet: Full balsamic with notes of almonds

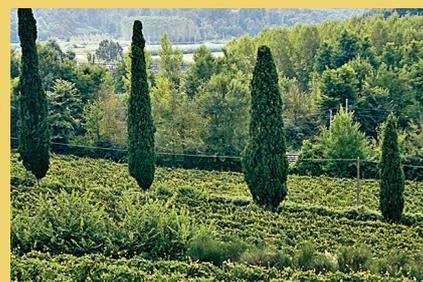
Taste: Well-balanced, good acidity, complex with elegant aftertaste

Food combination: Tuscany cantucci, blue cheese, chestnut cake

Alcohol: 16%

Serving temperature: 8° - 10°

The Conte Aldobrande estate is located in Tuscany, between Florence and Pisa and belongs to the degli Azzoni family. The total area of the estate is 285 hectares where 18 are cultivated with vineyards and the vinification is made in his own wine cellar located in La Rotta. There is a protected wood area of 180 hectares where the fauna is preserved. The aim is to let the wine express the potential and the specificity of the soil. During the past years big investments were made in order to achieve a sustainable agriculture where the environment is preserved. Few years ago a new resort was open, where is possible to taste the wines having a relaxing weekend surrounded by nature. www.lesodole.it



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