



## San Martino

FROM OVERRIPE GRAPES

**Production municipality:** Castagnito (CN)

**Soil:** Clayey with sandy marl

**Training system:** Espalier with gujot pruning

**Yield per hectare:** 50 quintals of grapes.

**Processing:** crushing-destemming, soft pressing, fermentation in barriques for 30 days, then battonage racking for 2 weeks.

**Maturation:** Steel tanks

**Alcohol content:** 14% vol

**Characteristics:** Clear color, golden yellow.  
Scent of ripe fruit, sweet notes of dried fruit. Harmonious flavor, with walnut and hazelnut, dried apricot and honey, full and persistent.

**Serving temperature:** 8 - 10 °C

**Recommended pairing:** Aged and blue cheeses, hazelnut desserts.

**Cork:** Natural cork DIAM.

