

CASTELNUOVO BERARDENGA

LUNANUOVA

VIN SANTO DEL CHIANTI

*Denominazione di Origine Controllata*



- **White wine** .....  
Controlled Origin Denomination (D.O.C.).
- **Geographical location** .....  
in Sestano, Castelnuovo Berardenga (Siena).
- **Grapes** .....  
80% Malvasia, 20% Trebbiano.
- **Vinification** .....  
the grapes are dried for 5 months; traditional  
vinification in 50 litre kegs for 5 years.
- **Refining** .....  
8 months in the bottle at controlled temperature.
- **Colour** .....  
intense, slightly amber.
- **Bouquet** .....  
distinctive, with hints of raisins and dry figs.
- **Taste** .....  
sweet, creamy, well-balanced, with hints of aromatic  
honey and tobacco.
- **Analytical data** .....  
alcohol 15.5-16%, total acidity 6-6.50%,  
extract 180-190 g/l.
- **Serving temperature** .....  
9 °C.
- **Accompanies** .....  
goose liver, mature or seasoned cheese, desserts with  
chocolate, dry or candied fruit.

