



Castello di Magione

Damiata Vin Santo

Colli del Trasimeno D.O.C.

Appellation:	Colli del Trasimeno D.O.C.
Grape varieties:	Grechetto and Trebbiano
Elevation:	350 m.s.l.
Exposure:	South, South East
Soil type:	Predominantly sandy clay soils, a good fraction of skeleton
Vine training system:	Guyot
Plant density:	5000 plants per hectare
Winemaking:	Withering 3-4 months on racks. After pressing, the must is left to decant naturally for about a month. The must is then sent for alcoholic fermentation in small 114L barrels where it remains there for at least 3 years. Subsequently it is bottled where it remains to refine for a further 6 months before being marketed.
Bottle sizes:	0,50 liters

The wine presents itself to the eye with a brilliant amber colour. On the nose it is inebriating in its fruity, honey and mineral aromas. On the palate it is austere in its elegance, complex, persistent. An ideal meditation wine, it accompanies the end of a meal with dry biscuits and desserts.

