

Occhio di Pernice

DOC VIN SANTO DEL CHIANTI



A timeless classic, a Tuscan icon.

OCCHIO DI PERNICE VIN SANTO DEL CHIANTI DOC

GRAPE VARIETY: Sangiovese, Malvasia bianca, Trebbiano, Canaiolo.

SOIL: sandy (75-80%) with clay (5-10%) and fossils, light colour, medium depth and dry.

VINE DENSITY: 5,000 plants per hectare.

TRAINING SYSTEM: spurred cordon trained 80 cm from the ground.

YIELD PER HECTARE: 40 quintals.

VINIFICATION

The grapes are hand-harvested in small crates, then left to dry and desiccate in an old barn, exposed to the prevailing winds for more than 3 months. They subsequently undergo a soft pressing with a vertical press.

The precious, dense must that is obtained is put into kegs, where a starter culture of yeast known as the “madre” begins a slow fermentation process lasting at least 4 years. When natural stability has been reached, Vin Santo Occhio di Pernice is bottled without clarification or filtration to preserve its natural qualities intact.

TASTING NOTES

Amber coloured with copper and garnet highlights. Very intense aromas of prunes and dried apricots, with walnut husk and chocolate notes. Well-balanced and very spicy in the mouth, with agreeable citrus notes and a very persistent finish.

FOOD PAIRINGS

The ideal accompaniment for biscuits, especially traditional Tuscan cantuccini. Excellent with fine chocolate, and surprisingly good with medium-ripe blue cheeses.