

Occhio di Pernice

VIN SANTO DEL CHIANTI
OCCHIO DI PERNICE D.O.C.



A timeless classic, an icon of Tuscan wine.

VINIFICATION

The grapes are harvested by hand into small crates. They are placed to dry in an ancient barn masterfully exposed to the prevailing winds for over three months. Then a soft pressing is carried out with a vertical press. The dense, precious must that is obtained begins fermentation in casks, where the native lees called “Madre” carry out a slow fermentation for at least four years. Once natural stability is achieved, our Vin Santo Occhio di Pernice is bottled without clarification or filtration to fully preserve its natural qualities.

TASTING NOTES

Amber colour with copper and garnet reflections. It has very intense aromas with notes of plums and dried apricots, followed by hints of walnut husk and chocolate. On the palate it is balanced, quite spiced with pleasant citrus notes. The finish has a very long persistence.

PAIRINGS

It pairs perfectly with dry pastries, typically the classic Tuscan cantuccini. Excellent with fine chocolate. Surprising with medium-aged blue cheeses.