



Tenuta di Sticciano Vin Santo, 2011

Certaldo, Chianti, Italy

The Sticciano estate, a historic seventeenth-century farm in Certaldo, Florence, has a long wine-making history. Documents dated 1815 speak of wine-making in the historic three hundred year- old Medici cellar adjoining the villa. Today at Sticciano, in the same cellar as that of three centuries ago, the Chianti and other wines produced are left to mature. Brothers Enrico and Alessio Milotti utilize biodynamic, natural practices to their winegrowing. The vineyards are all estate property, and have no persistent chemical treatments applied. They rely upon flora and fauna to steward the vines.



Varietals

45% Tuscan White Malvasia,
20% Tuscan Trebbiano, 20% San Colombano, 15% White Canaiolo

Vinification

Select grapes dried on trellis hung from rafters for 3 mos.
Aged in small 200-liter Slovenian oak barrels for 3 years,
1 year in small 100-liter chestnut barrels.

Tasting Notes

“Light aromas of biscotti and sweet brioche. The palate shows notes of ever evolving golden raisins, dried figs, caramelized walnuts and cinnamon coated almonds. Hints of oak and wood delicately show on the finish.”