



SANT'ANNA
DEI BRICCHETTI

DESTINO

WINE MADE FROM OVERRIPE GRAPES

A handful of vine rows which were not harvested. A bunch of overripe, golden and sweet grape left behind. An unplanned chance for a wine we like to call "Destiny".

Vine training system: Espalier with Guyot pruning

Harvest: By hand within October, depending on the year

Mode of grape drying: The vineyards undergo a major thinning of the grapes in the beginning of September followed by leaf removal. The grapes are left to wither on the vine under constant monitoring

Winemaking: After a gentle pressing of the grapes and a brief cold maceration, the must ferments at 14-16° C for several weeks; the long time allowed for fermentation is due to the high sugar content

Aging: 4-5 months in stainless steel

Alcohol content: 13.5%

Color: Intense straw yellow with golden and amber hues

Aroma: Full and complex with notes of honey, raisin, and the characteristic musk aroma of the moscato grape

Taste: Sweet, full, and velvety

Food pairings: A meditation wine; excellent with herbed, aged cheese

Serving temperature: 12° - 16° C

