

Castelfalfi

VIN SANTO DEL CHIANTI DOC



Castelfalfi Vin Santo del Chianti DOC is a traditional Tuscan dessert wine made from Trebbiano and Malvasia Bianca grapes. Amber in color with golden highlights, it releases sweet aromas of honey, dried fruit, and pastry notes such as almond and amaretti, complemented by hints of candied orange.

On the palate, it is distinctly sweet, yet well-balanced thanks to its vibrant acidity, resulting in a harmonious and velvety finish.

Vineyard Insights

At Castelfalfi, the production of Vin Santo is a tribute to tradition. In the past, this prized dessert wine was made in the Castelfalfi Castle, where grape bunches were hung from the ceiling to allow optimal dehydration and a natural concentration of sugars within the berries.

Once dried, the grapes were vinified in small chestnut barrels known as caratelli, which were stored in the upper floors of the castle.

Label Insights

The label depicts the piazza of the Rocca with two elderly men engaged in conversation. Vin Santo is a symbol of conviviality and hospitality: a wine of memory and Tuscan tradition that evokes images of the countryside, rural life, and family.

Technical Sheet

CLASSIFICATION: Vin Santo del chianti DOC

VIENYARD ALTITUDE: 300 meters above sea level

PRODUCTION VOLUME: 500 bottles (depending on the vintage)

GRAPE VARIETIES: Trebbiano, Malvasia bianca

VINIFICATION: Natural drying on mats, followed by a long, slow fermentation in oak casks for at least 3 years

AGING: In bottiglia per almeno 6 mesi

SERVING TEMPERATURE: 12 – 15 °c (54 – 59 °F)

FOOD PAIRING: Tuscan dry pastries, blue cheeses



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