



SIGNANO

Vin Santo di San Gimignano DOC

TOSCANA



ESTATE:	SIGNANO
WINE:	Vinsanto di San Gimignano
GRAPES:	Trebbiano Toscano & Malvasia di Candia
REGION:	Tuscany
CITY:	San Gimignano
SOIL:	Clay - limestone - silicon.
TASTING NOTES:	
COLOR:	deep golden color
NOSE:	characteristic nutty-caramel flavor
TASTE:	warm, velvet, high in residual sugar and alcoholic content

COMMENTS:

This wine is crafted by drying the grapes on large trays in well-ventilated rooms for 3 to 4 months. By the end of this process, the semi-dried grapes are rich in concentrated sugars and flavors. They are then pressed and fermented in small oak or chestnut barrels—known as *caratelli*—which retain a portion of the *madre* ('mother'): a dense residue from previous vintages enriched with noble yeasts. The wine ages in these barrels for two to six years, undergoing its signature oxidative process. An exquisite dessert wine, it is traditionally paired with classic Italian *cantucci* biscotti.