



WINE SYSTEM  
TRUST YOUR SENSES

## PASAPORTE DEL VINO

**Curato**

**Bodega: Casa Lucii**



### DETAILS

|                               |  |
|-------------------------------|--|
| Tipo de producto:             | <b>Dulce</b>   |
| Añada:                        | <b>2015</b>  |
| País de origen - Región:      | <b>Italian - Toscana</b>                             |
| Varietades:                   | <b>Trebbiano / San Colombano</b>                     |
| Sabor orientativo:            | <b>sweet</b>   |
| Contenido de la botella:      | <b>0.75 l</b>  |
| Calidad:                      | <b>DOC Vin Santo del Chianti DOC</b>                 |
| Calidad (EU):                 | <b>Denominazione di Origine Protetta (DOC, DOCG)</b> |
| Grado alcohólico (% vol.):    | <b>15,00 vol.%</b>                                   |
| Azúcar residual en g/l:       | <b>164,00 g/l</b>                                    |
| Acidez:                       | <b>4,57 g/l</b>                                      |
| Elaboración:                  | <b>Otros</b>   |
| Alérgenos:                    | <b>contiene sulfitos</b>                             |
| Temperatura ideal de consumo: | <b>10-12 °C</b>                                      |
| Lagerfähig bis:               | <b>2023</b>  |
| Características especiales:   | <b>vino con aroma a extracto</b>                     |

### Premios obtenidos

**Gold ORGANIC WINE AWARD INTERNATIONAL 2023 - autumn**

### Weinbeschreibung

Intense golden yellow color with amber tones. In the glass the great density and concentration is immediately perceived. On the nose a riot of warm sensations; notes of raisins, dried fig, walnut and honey, followed by scents of date, dried apricot, candied fruit, citrus peel. In the mouth, the correspondence with the olfactory notes is exemplary. The great sweetness is perfectly balanced by the long stay in wood. The oxidative character acts as a glue for its great aromatic ...

### Recomendado con el siguiente plato...

Curato 2015 is an excellent accompaniment to pastry preparations, especially to traditional Tuscan Cantucci. These dry cookies are prepared with whole almonds and are literally soaked in Vin Santo. The "Cantucci and Vin Santo" are a great way to end dinner or enjoy a moment of relaxation. It is also ideal with typ ...

### Vinification

Soft pressing of the dried grapes, insertion of the must flower in the "caratelli" together with the "mother" of the previous years. Slow fermentation. Permanence in the "caratelli" inside the vinsantaia room for at least 5/8 years.