PANEBIANCO WINES

PANEBIANCO SELECTION



Castello di Lucignano

Vin Santo

Vin Santo del Chianti Classico DOC

A traditional Tuscan dessert wine crafted from sun-dried grapes, Vin Santo del Chianti Classico expresses the richness, elegance and timeless character of this historic territory.



VINEYARD / AREA
Lucignano in Chianti, Tuscany

SOIL
Clay, galestro and limestone

ALTITUDE
250 – 400 m a.s.l.

FARMING
Sustainable farming practices

HARVEST
Manual selection of the best bunches

VINIFICATION
Grapes (Malvasia and Trebbiano Toscano, with traditional local varieties) are carefully selected and naturally dried on racks (appassimento) for several months before slow fermentation.

MATURATION
Aged for many years in small traditional oak caratelli, allowing slow oxidation and concentration of aromas and flavors.

TASTING PROFILE

COLOR
Deep amber gold with brilliant hues

AROMAS / FLAVORS
Dried apricot, fig, honey, candied orange peel, toasted almond and delicate spice

PALATE
Rich and velvety, with perfect balance of sweetness and acidity, long and persistent finish

SERVING TEMPERATURE
12 – 14 °C

AVAILABLE SIZE
500 ml

FOOD PAIRING
Traditional Tuscan desserts such as cantucci with Vin Santo, almond biscotti, pastries, blue cheeses, and aged pecorino.

Castello di Lucignano

ABOUT THE PRODUCER
Castello di Lucignano is a historic estate in the heart of Chianti Classico, with a winemaking tradition that dates back centuries. The estate is dedicated to preserving the territory, native varieties and artisanal methods, producing wines that authentically express the character and heritage of Chianti Classico.

WHY PANEBIANCO SELECTED THIS WINE
An authentic, traditionally crafted Vin Santo that showcases the history and soul of Chianti Classico, offering exceptional depth, complexity and a true sense of place.

WEBSITE
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