

**Appellation**

DOC

**Region**

Tuscany

**Country**

Italy

**Wine type**

White

**Blend**

Malvasia, Trebbiano

**Alcohol %**

14

**Bottle size (ml)**

375

**Elevation**

1000

**Vineyard**Villamagna and Santa Lucia (Chieti),  
estate owned

# Frascole Vinsanto

*Vinsanto 2005 by Frascole is a meditation wine, rich in history and tradition. Obtained from carefully dried grapes and aged for years, it reveals intense aromas of dried fruit, honey, nuts, and caramel. The palate is luscious yet balanced by a vibrant acidity, leading to a long, enveloping finish. A timeless expression of Tuscan dessert winemaking.*

**Flavor profile**

Purple red with violet reflections, this wine has an aroma of mature red fruits, such as blackcurrants and plums, with hints of dark chocolate. On the nose, fresh to mature fruit aroma. On the palate, moderate acidic and bitter taste.

**Food pairing**

Recommended with lightly spiced red meat like grilled sausage or stuffed pork leg. Best served in universal red glass, can be enjoyed straight away but is best if opened at least one hour before serving, and serve at 65°F (18°C). G.

**Tasting notes**

Purple red with violet reflections, this wine has an aroma of mature red fruits, such as blackcurrants and plums, with hints of dark chocolate. The palate is fresh and fruity, with mineral notes and gentle tannins. On the palate, moderate acidic and bitter taste.

**Winemaking**

Fermentation with select yeast in stainless steel and concrete