



## Vernaccia di San Gimignano

Denomination: Vernaccia di San Gimignano DOCG

Area of production: San Gimignano

Varietal composition: 98% Vernaccia di San Gimignano 2%, Trebbiano Toscano and Malvasia Bianca Lunga del Chianti

Environment sustainability: **Organic Wine**

Alcoholic content: 13,0%

Number of bottles: 20.000

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Average Altitude of the vineyards: 260 mt a.s.l.

Type of soil: Pliocene medium clayey soil with calcareous sand intrusion

Yield per hectare: 70 Quintals

Thickness of plant: 2800 vinestocks/Ha on average

Growing system: guyot, spur-pruning system

Time of harvesting: between mid and end of September

Harvesting: selection of the grapes by hand picking only and handling of the bunches in 300kg tanks

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Vinification: white winemaking, gentle pressing and cold pre-fermentation maceration

Type of fermentation tanks: Stainless steel tanks of small capacity

Fermentation Temperature: 16°C

Fermentation period: 15 days

Maturation: in steel

Time of bottling: from next March after harvesting

Refinement in bottle: at least 2 months

Aging Capacity: medium (2 - 4 years after harvesting)

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### ORGANOLEPTIC NOTES

Colour: medium deep straw yellow

Bouquet: complex bouquet featuring floral, citrus, tropical and mineral notes

Taste: of full structure, sapid, mineral, fresh and persistent

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To be served at: 16°C

Perfect foil with: excellent with fish and white meat. Also suitable as an aperitif and with antipasti

