



## Vernaccia di San Gimignano Riserva

**Denomination:** Vernaccia di San Gimignano DOCG

**Area of production:** San Gimignano

**Variety composition:** 98% Vernaccia di San Gimignano 2%, Trebbiano Toscano and Malvasia Bianca lunga del Chianti

**Environment sustainability:** Organic Wine

**Alcoholic content:** 13,5%

**Number of bottles:** 8.000

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**Average Altitude of the vineyards:** 280 mt a.s.l.

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

**Yield per hectare:** 70 Quintals

**Thickness of implantation:** 3000 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 and new and second-pass barriques

**Fermentation Temperature:** 16°C

**Fermentation period:** 15-30 days

**Maturation:** in barriques and steel; blending in steel after 6 months

**Time of bottling:** from the 18th months after harvesting

**Refinement in bottle:** at least 4 months

**Aging capacity:** high (10-15 years after harvesting)

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### ORGANOLEPTIC NOTES

**Colour:** deep straw yellow

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

**Taste:** of full structure, harmonic, sapid, balanced and elegant

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**To be served at:** 16°C

**Perfect foil with:** excellent fish and white meat. Perfect as an aperitif and with savoury antipasti

