

Municipality of production San Gimignano

Uvaggio 100% Vernaccia di San Gimignano

Age of vineyards 12 -15 years

Altimetry 280 - 320 m a.s.l.

Training system spurred cordon

Planting density 4000 vines per ha

Production per vine about 1.5 ke

Harvesting method Careful selection of the best estate grapes. Harvested by hand and in boxes, further selection of grapes in the winery.

Vinification Destemming and pre-fermentative carbonic cryomaceration of grapes for 12 hours. Subsequent soft pressing and static decantation, inoculation of cryophilic yeasts, initial fermentation in thermoconditioned steel at very low temperature. Transfer to second-passage French oak tonneaux until complete transformation of sugars and prolonged contact with fermentation lees with frequent batonnage, final aging in cement tank

Alcohol content 13.5% Vol.

Colour: brilliant straw yellow with greenish reflections

Nose: intense, enveloping, aromatic

Palate: elegant and rich, finish of remarkable persistence and freshness

Serving temperature: ideal 12 - 13° C

Pairings: The perfect accompaniment for hors d'oeuvres, delicately seasoned first courses, white meats, fish, medium mature cheeses