

Vernaccia di San Gimignano DOCG



Region: Toscana

Varietal: 90% Vernaccia, 10% other native white varieties

Vineyard: Family-owned hillside vineyards.

Soil: Mostly limestone and chalk.

Vines per Hectare: 60

Vine Training: Spurred Cordon

Altitude: 600 feet above sea level

Total Production: 8,500 cases

Vinification Process: Grapes are hand harvested. A soft pressing takes place in a horizontal press. Must is then fermented at 10°C for 5-7 days in stainless and rests there to age. A final refining takes place before bottling and 2 month rest in the bottle before release.

Alcohol Content: 13.5%.

Residual Sugar: 4g/liter

Color: Bright straw-yellow with strong greenish hues.

Bouquet: Layers of hay, straw leading into tropical citrus fruit with spice and almond notes.

Tasting Notes: Layers of floral-honey with straw and basil tones. Citrus lime and elderberry in back palate with slight saltiness and balanced acidity.

Food Pairing: Perfect on its own or with a variety of appetizers, soups, all types of seafood, light pastas, poultry, risotto dishes and cheeses.

Ageing: 2-5 years

Serving Temp: 55°F (13°C)

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