



VERNACCIA DI SAN GIMIGNANO DOCG

WINE DESCRIPTION

Vernaccia di San Gimignano represents the “Tuscany in White”, a century-old wine and the first DOC of Italy. Great care is taken to harvest the Vernaccia only when it has achieved complete physiological ripeness. The harvest is done entirely by hand and careful selection takes place in the vineyards before the grapes are transported to the winery on dry ice in order to preserve freshness until pressing.

TASTING NOTES

Straw yellow color. Complex nose featuring floral, citrus, tropical and mineral notes. A wine with a great structure, sapid, mineral, fresh and persistent.

FOOD PAIRING

Excellent with fish and white meat. Also suitable as an aperitif and with antipasti.



VINEYARD & PRODUCTION INFO

Vineyard name/appellation:	Vernaccia di San Gimignano DOCG
Vineyard size:	3 Ha
Soil composition:	Pliocene clayey soil with intrusion of calcareous sand
Training method:	Guyot, spur-pruning system
Elevation:	260 m a.s.l.
Vines/hectare:	2,800/Ha
Exposure:	South East
Age:	30 years
Harvest time:	Mid- End of September
First vintage:	1995
Production:	20,000 bottles

WINEMAKING & AGING

Varietal composition:	98% Vernaccia di San Gimignano, 2%, Trebbiano Toscano and Malvasia Bianca Lunga del Chianti
Fermentation container:	Stainless steel tanks (15 days at 16 °C)
Maceration technique:	Cold, before the fermentation, for 12 hours
Type of aging container:	Stainless steel vats of 30 HI
Length of aging before bottle:	7 months
Length of bottle aging:	2 months

PRODUCER PROFILE

Estate owned by:
Renato Spanu and Nadia Betti
Winemaker: Enrico Paternoster
Total acreage of vine: 29 (12 Ha)
Winery Production: 50,000 bts
Region: Toscana

ANALYTICAL DATA

Alcohol:	12.5 %
Residual sugar:	< 1.0 g/l
Acidity:	5.4 g/L
Dry extract:	19.9 g/L

