

VERNACCIA DI SAN GIMIGNANO RISERVA DOCG



VINEYARD & PRODUCTION INFO

Vineyard size: 1.5 ha

Soil composition: pliocene clayey soil with intrusion of calcareous sand

Training method: Guyot, spur-pruning system

Elevation: 853 ft a.s.l.

Vines/ha: 3,000 vines/ha

Exposure: South-East

Vines age: 30 years

Harvest time: mid-end of September

First vintage: 1995

Production: 8,000 bottles



WINEMAKING & AGING

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

Fermentation

Container: stainless steel tanks and 2nd passage French oak barriques

Length: 15-30 days

Temperature: 61 °F

Maceration

Technique: cold, before the fermentation

Length: 12 hours

Aging

Container: 20hl stainless steel vats and 2nd passage barriques

Wood: French oak

Length: 18 months

In bottle: 4 months



TECHNICAL DATA

Alcohol: 13%

Residual sugar: < 1.0 g/l

Acidity: 5.4 g/l

Dry extract: 20.4 g/l



FOOD PAIRINGS

Excellent with fish and white meat.

Perfect as an aperitif and with savory antipasti.



TASTING NOTE

Intense straw yellow.

The nose is complex, with floral, citrus, tropical fruit, mineral, and spicy notes.

The sip is rich, well-rounded, harmonious, balanced, and elegant.

Long, pleasant mineral finish.

PRODUCER PROFILE

Estate owned by: Renato Spanu & Nadia Betti

Winemaker: Enrico Paternoster

Total land under vine: 12 ha

Winery production: 50,000 bts

Region: Tuscany (Italy)

