

# VERNACCIA DI SAN GIMIGNANO DOCG



## VINEYARD & PRODUCTION INFO

**Vineyard size:** 3 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:** 2,800 vines/ha

**Exposure:** South-East

**Vines 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

**Length:** 15 days

**Temperature:** 61 °F

### Maceration

**Technique:** cold, before the fermentation

**Length:** 12 hours

### Aging

**Container:** 30hl stainless steel vats

**Length:** 7 months

**In bottle:** 2 months



## TECHNICAL DATA

**Alcohol:** 12.5%

**Residual sugar:** < 1.0 g/l

**Acidity:** 5.4 g/l

**Dry extract:** 19.9 g/l



## FOOD PAIRINGS

Excellent with fish and white meat.

Also suitable as an aperitif and with antipasti.



## TASTING NOTE

Straw yellow color.

Complex nose featuring floral, citrus, tropical, and mineral notes.

A wine with great structure, sapid, mineral, fresh, and persistent.

## 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)

