



Vernaccia di San Gimignano

Appellation: Vernaccia di San Gimignano D.O.C.G.
Area of production: San Gimignano
Harvest / Vintage 2008
Number bottles 40.000



Grapes variety: Vernaccia di San Gimignano 90%, other grape varieties 10%
Altitude: 280 mt above sea level
Soil Composition: Pliocene soil with clay
Tonnes of grape per hectare: 6 Tonnes
Plant per hectare: 5000
Cultivation technique: Spurred Cordon and Guyot
Harvest: Second half of September/First ten days of October

Vinification: off-skins with cold controlled pre-fermentative maceration
Method of fermentation: Stainless Steel
Fermentation temperature: 15 °C
Length of Fermentation: 21 days
Date of Bottling: starting from April after the harvest
Bottle age: Minimum 3 months

Service temperature: 10-12 °C
Alcoholic content: 13 %
Acidity Total: 5.45 g / l
PH: 3.20
Extract: 22 g / l
Residual Sugar: 1.2 g / l

Tasting notes: The accurate selection and cultivation techniques have specific permission to exalt all the characteristics of the grape in a current. Perfumed and intense end to the taste is balanced with the right freshness, it is persistent.

Save with: seafood or as an aperitif

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