



Vernaccia di S. Gimignano



APELLATION
DOCG



AREA
San Gimignano, Tuscany



GRAPES
100% Vernaccia
di San Gimignano



ALCOHOL LEVEL
12,5% vol.



BOTTLE SIZE
750 ml

VINIFICATION AND AGEING

The vinification method used calls for very delicate treatment of the grapes at all stages, in order to bring out all of the grape's fine primary aromas, as well as this typical Vernaccia's qualities of freshness and concentration.

COLOUR

Pale straw-yellow with greenish highlights.

BOUQUET

Fine, penetrating and fruity, with delicate green apple notes.

FLAVOUR

Full-flavoured and well-balanced, with a faint aftertaste of almonds.

SERVING TEMPERATURE

Serve at 10° - 12° C. (50° - 54° F.).

FOOD MATCHES

Excellent with pasta and rice dishes served with vegetable sauces, or with grilled fish. Also recommended as an aperitif.