



## **VERNACCIA DI SAN GIMIGNANO**

### **DOCG**

#### **AREA OF ORIGIN:**

Tuscany province of Siena, municipality of San Gimignano.

#### **PEDOCLIMATIC ENVIRONMENT:**

Hilly areas with maximum elevations of 500 metres and soil of Pliocene origin made of yellow sand (tufa) and Pliocene clay.

#### **GRAPE VARIETIES:**

90-100% Vernaccia di San Gimignano, other authorised white grape varieties may be added up to 10%.

#### **COLOUR:**

Light straw yellow verging on gold when aged.

#### **CHARACTERISTICS:**

This wine has a refined and intense scent and a dry, well-balanced flavour and is characterised by a slight bitter aftertaste.

#### **GASTRONOMIC COMBINATIONS:**

This wine is a suitable accompaniment to fish dishes, fresh cheeses and delicate soups.

#### **SERVING TEMPERATURE:**

Serve at a temperature of 10°-12° C.

#### **WINEMAKING:**

In white, at a controlled temperature of 16°-18° C in stainless steel tanks.

#### **BOTTLE:**

Bordeaux 750 ml

#### **CAPSULE:**

Black P.V.C. with side writing