



La Gentilesca

ORIGIN

Vernaccia di San Gimignano, DOCG.

GRAPES

100% Vernaccia di San Gimignano.

TYPE OF SOIL

The vineyards lie beneath the historic Abbazia di Monte Oliveto, built in 1340, which faces the town of the hundred towers. The vines rise up from a terrain that has its origin in marine sediments from the Pliocene epoch. The soils are therefore a mixture of yellow sands and clay: they are quite fertile, well-structured and have good drainage.

TRAINING SYSTEM

Cordon Spur.

PLANT DENSITY

3,500 vines per hectare (1,415 per acre). The average age of the vines is 20 years.

YIELD

70 quintals of grapes per hectare.

VINIFICATION AND MATURATION

The must – which comes from grapes that have been hand-picked and then given a soft pressing – was fermented in stainless steel in the presence of selected yeasts at a controlled temperature of around 18°C. (64°F.) in order to bring out all the wine's fruity perfumes and aromas. The wine was then de-vatted and the alcoholic fermentation completed. Maturation lasted 6 months, partly in stainless steel and partly in barriques.

ALCOHOL LEVEL

13.5% vol.

PRODUCER

Produced and estate-bottled by:
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