



Vernaccia di S. Gimignano

DOCG

AREA

San Gimignano, Tuscany.

GRAPES

100% Vernaccia di San Gimignano.

VINIFICATION AND MATURATION

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.

COLOR

Pale straw-yellow with greenish highlights.

BOUQUET

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

FLAVOR

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

SERVING TEMPERATURE

Serve at 10°-12°C. (50°-54°F.)

FOOD COMBINATIONS

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

ALC/VOL

12%

PRODUCER

Produced and estate-bottled by:
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