



The slopes of Monte Oliveto, near San Gimignano, yield wines of outstanding freshness and elegance that have been celebrated over the centuries by great poets and illustrious figures such as Dante Alighieri. And right here, on the land around the ancient Abbey once owned by Olivetan Monks, there is an estate that cultivates Vernaccia, the native vine that gave rise to the first Italian DOC appellation. The unique location of Abbazia Monte Oliveto, embraced by lush, unspoilt nature where the sun is gentle and the air is pure, ensures wines with aromas and flavours of great finesse and intensity.



## Gentilesca



### APPELLATION

Vernaccia di San Gimignano,  
DOCG



### PRODUCTION AREA

San Gimignano, Tuscany



### GRAPES

100% Vernaccia  
di San Gimignano



### SERVING TEMPERATURE

10° - 12° C



### ALCOHOL CONTENT

12,5% vol.



### AVAILABLE SIZES

750 ml

### VINIFICATION AND AGEING

The must – which comes from grapes that have been hand-picked and then given a soft pressing – is 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 is then de-vatted and the alcoholic fermentation completed. Maturation last 6 months, partly in stainless steel and partly in barriques.

### TASTING NOTES

**COLOUR:** intense straw yellow.

**BOUQUET:** hints of yellow peach, ripe and sweet almonds, chamomile, honey and slightly dried white flowers.

**FLAVOUR:** creamy, with an intense savoury note. The finish is smooth and persistent.

### FOOD PAIRINGS

Ideal with light, spicy first courses featuring tomato sauce, white meats and roast suckling pig.