



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.

Vernaccia di S. Gimignano



APPELLATION
DOCG



PRODUCTION AREA
San Gimignano, Tuscany



GRAPES
100% Vernaccia
di San Gimignano



SERVING TEMPERATURE
Serve at 10° - 12° C.
(50° - 54° F.)



ALCOHOL CONTENT
12,5% vol.



AVAILABLE SIZES
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 the fine primary aromas, as well as this typical Vernaccia's qualities of freshness and concentration.

TASTING NOTES

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.

FOOD PAIRINGS

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