



VERNACCIA DI S. GIMIGNANO

D.O.C.G.

Appellation:

Vernaccia di San Gimignano DOCG

Vintage:

2019

Grapes:

Vernaccia 100%

Area:

San Gimignano (Sienna)

236-280 Metres altitude

Soil profile:

Sandy with interbed of clay and pebbles

Vinification:

Careful selection of the grapes, soft pressing.

Static decantation at low temperature.

Fermentation in temperature controlled stainless steel vats.

Alcohol level: 12,5%

TASTING NOTES

Colour: delicate straw yellow, with light notes tending to green.

Perfume: fresh and fragrant with fruity hints of apple.

Flavour: fresh, sapid and dry.

Ideal serving temperature: 12° C

Serving suggestions: perfect as an aperitif but is also accompanied by appetizers, main dishes from light dressing, soups, risottos, fish and medium aged cheeses.


MARZOCCHI
VINI TOSCANI