



## VERNACCIA DI SAN GIMIGNANO DOCG

### AREA OF ORIGIN:

Tuscany province of Siena, municipality of San Gimignano.

### PEDOCLIMATIC ENVIRONMENT:

Hilly areas with maximum elevations of 500 metres and soil of Pliocene origin made of yellow sand (tufa) and Pliocene clay.

### GRAPE VARIETIES:

90-100% Vernaccia di San Gimignano, other authorised white grape varieties may be added up to 10%.

### COLOUR:

Light straw yellow verging on gold when aged.

### CHARACTERISTICS:

This wine has a refined and intense scent and a dry, well-balanced flavour and is characterised by a slight bitter aftertaste.

### GASTRONOMIC COMBINATIONS:

This wine is a suitable accompaniment to fish dishes, fresh cheeses and delicate soups.

### SERVING TEMPERATURE:

Serve at a temperature of 10°-12° C.

### WINEMAKING:

In white, at a controlled temperature of 16°-18° C in stainless steel tanks.

### BOTTLE:

Bordeaux 750 ml - 375 ml

### CAPSULE:

Purple P.V.C. with side writing