



VERNACCIA DI SAN GIMIGNANO

DOCG

AREA OF ORIGIN:

Tuscany, province of Siena (municipality of San Gimignano).

PEDOCLIMATIC ENVIRONMENT:

Hilly areas not exceeding an elevation of 500 metres and soil of Pliocene origin made of yellow sand (tufa) and Pliocene clay.

GRAPE VARIETIES:

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

COLOUR:

Light straw yellow verging on golden when aged.

CHARACTERISTICS:

This wine has a subtle aroma, and an intense, dry and well-balanced flavour with a characteristic slightly 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

CAPSULE:

Purple P.V.C. with side writing