

REGION - San Gimignano, Tuscany

APPELLATION - Vernaccia di San Gimignano
Riserva D.O.C.G.

VARIETAL(S) - 100% Vernaccia

VINEYARD SIZE - 8.5 hectares (planted in 1997)

SOIL - sand and calcareous soils

ANNUAL PRODUCTION - 6,000 cases



VINIFICATION

Grapes were manually harvested and then pressed without de-stemming. Fermentation was carried out at 16°C in temperature-controlled stainless-steel vats. After primary fermentation was completed, the wine was racked into French oak tonneaux of first, second and third use where it rested for 12 months before bottling. During this time, the lees were stirred (batonnage) in order to give greater complexity and a more rounded mouthfeel to the wine.

TASTING NOTES

NOSE - Very nuanced: white flowers, honeydew, apple custard

PALATE - Light body; high acidity. Very easy going and very refined on the palate. Very subtle but pure fruit notes. Slight bitterness on finale. Finish goes on and on.