



## **VERNACCIA DI SAN GIMIGNANO D.O.C.G.**



**Grapes varieties:** 100% Vernaccia di San Gimignano

**Vineyard exposure:** South-East

**Kind of ground:** limy and sandy

**Altitude:** 300mt

**Vines growing:** cordon spur

**Harvest time:** second and third week of September

**Planting density:** 4.500 plants per hectares

**Production:** 9.000 Kg per hectares

**Alcoholic Fermentation:** in stainless steel tanks with temperature control

**Ageing:** 2/3 months on the lees

**Bottling:** February after the harvest

**Colour:** yellow with green wish reflections

**Scent:** fruit and fresh reminding the green apple

**Taste:** fresh, dry and with the typical almond after taste



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