



## **VERNACCIA DI SAN GIMIGNANO D.O.C.G. RISERVA "SANICE"**



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

**Vineyard exposure:** South-East

**Kind of ground:** limy and sandy.

**Altitude:** 280-300mt

**Vines growing:** cordon spur

**Harvest time:** last week of September

**Planting density:** 4.500 plants per hectares

**Production:** 8.000 kg per hectare

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

**Ageing:** "sur lies" for almost one year in stainless steel tanks

**Bottling:** August after the harvest

**Bottling refinement:** 1 and half year

**Colour:** yellow with golden reflection

**Scent:** flowery, fresh with a light scent of vanilla and brooms

**Taste:** dry, with a slightly bitter after taste and persistent.



*Az. Agricola Cesani Vincenzo*

*Loc. Pancole 82D - 53037 San Gimignano (Siena)*

*Tel./Fax +39 0577 955084 [www.cesani.it](http://www.cesani.it) - [info@cesani.it](mailto:info@cesani.it)*