



VERNACCIA DI SAN GIMIGNANO

Denominazione

Vernaccia di San Gimignano DOCG Annata: 2005

Location

San Gimignano

Variety

100% Vernaccia di San Gimignano

Alcohol

13%

Soil Description

It is a pliocene originated soil made out of fine sand and clay. It presents a sub-alkaline reaction, it is poor in total and active limestone and presents mean values of organic substance.

Harvest

The harvest begins only when the grapes are physiologically ripe on the vines, during the harvesting the grapes are placed in small baskets weighing 15 kilograms. The harvest period mostly depends upon the season and the weather and takes place anyway between the 10th of september and the 2nd of october. Normally, at the beginning of the grape selection, the "green harvest" is carried out, in order to guarantee the good quality of the future wine.

Vinification

This wine is obtained from Vernaccia grapes which have reached a complete physiologic maturation on the vines, through various vinification processes, such as cold maceration on peels and soft pressing. The fermentation temperature must not exceed 18 degrees celcius and the whole manufacturing process, until the bottling is done in stainless steel container and without any oxygen.

The organoleptic description

Of a pale yellow colour with evident fragrance of vine which tends to typical spiced of the Tuscany land., with an harmonious and well-balanced flavour, this wine is particularly structured.

Food Combinations

Well adapts for a perfect combination with fish and white meats.

LA LA STRA

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