Vernaccia di San Gimignano DOCG 2016

WINE DESCRIPTION
Grown in hillside vineyards surrounding the Tuscan town of San Gimignano, this wine is made entirely from Vernaccia grapes. The grapes are chilled immediately following harvest and vinified at low temperatures in cement vats so that the final wine exudes a fresh, lively character. Since the 2004 vintage, this wine has been made from USDA-certified organically grown grapes. In a region of reds, this classically spicy Vernaccia wine shows a different side of Tuscany.

TASTING NOTES
Straw yellow in color, gentle floral and citrus aromas complement undertones of stone fruits and fresh herbs. This wine has flavors of lemon zest, sage, and minerality with hints of anise and almonds on the crisp finish.

FOOD PAIRING
Pair this crisp, unoaked white with insalata di mare, salmoriglio, calamari grigliati, and chicken scallopini.

VINEYARD & PRODUCTION INFO
Production area/appellation: Vernaccia di San Gimignano DOCG
Vineyard size: 38 acres
Soil composition: Sandy Clay-Loam
Elevation: 990 feet
Vines/acre: 1,200-1,680
Yield/acre: 3.2 tons
Exposure: Southeastern / Southern
Year vineyard planted: 1986-2007
Harvest time: September
Bottles produced of this wine: 95,000
Certified eco-friendly practices: USDA Certified Organic Grapes
Certifying organizations: USDA

WINEMAKING & AGING
Varietal composition: 100% Vernaccia
Fermentation container: Cement vats
Length of alcoholic fermentation: 15-20 days
Fermentation temperature: 64 °F
Type of aging container: Cement vats
Size of aging container: 55-150 HL

ANALYTICAL DATA
Alcohol: 13.0 %
Residual sugar: 1.5 g/L
Acidity: 5.0 g/L
Dry extract: 17.5 g/L

PRODUCER PROFILE
Estate owned by: Andrea Vecchione
Winemaker: Fernando Sovali
Total acreage under vine: 65
Estate founded: 1860
Winery production: 150,000 Bottles
Region: Toscana
Country: Italy