

Vernaccia di San Gimignano

Denomination: Vernaccia di San Gimignano D.O.C.G.

Vintage: 2013

Production area: produced in San Gimignano (SI).

Alcohol: 12,50%

(the value is indicated taking into account the tolerance provided by the disciplinary)

Cultivation System: Guyot and Spurred cordon

Soil composition: yellow sands and sandy loams or medium-textured.

Output per hectare: 9 tons

Plants density: least 4000

Aging: not necessary.

Tasting Notes: The Vernaccia of San Gimignano has been the first Italian wine to obtain the D.O.C. Denomination (DPR 3/3/66). It is made from the grapes of the Vernaccia vines and becomes wine, in the town of San Gimignano, as prescribed by production regulations.

A straw-coloured wine with a fine and clear scent, dry and aromatic with a pleasing after taste.

So as to fully appreciate the wine best organoleptical qualities, it is advised to be served naturally cool and at a temperature of 12°-13°C.

Food pairing: because of its strong and peculiar characteristics is especially good as aperitif and to accompany hors d'oeuvres and fish dishes.

Tasting temperature: So as to fully appreciate the wine best organoleptical qualities, it is advised to be served naturally cool and at a temperature of 12°-13°C.

Formats Available: - carton x 6 bottles 75cl



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