

VERNACCIA DI SAN GIMIGNANO

TECHNICAL SHEET



Classification: VERNACCIA DI SAN GIMIGNANO

Production area: San Gimignano (Siena)

Cru: Le Calcinaie

Vineyard extension: 6 HECTARES

Grapes: 100% Vernaccia

Age of the vineyards: Vernaccia 1987, 1999, 2009

Soil: Sandy soil with Pliocene origin

Exposuere: south, east

Altitude: 220-250 mt above sea level

Colour: clear straw yellow

Fragrance: intense,fruity,vivacious with a touch of a green apple and white flowers

Flavour: fresh, fragrant, mineral, intense, endearing

Service temperature (° c): 8

Serving suggestions: perfect as an aperitif, with all types of seafood starters, steamed and grilled fish, white meat

Annual production bottles: 40.000

Alcohol content: 12,5 % vol

Grape yield per hectare: 9.000 kg

Ageing and fining: after the cold settling, the must ferments in stainless steel at 16°C for 3 weeks , maturing on the lees until the following Spring.

TENUTA LE CALCINAIE

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