

VERNACCIA DI SAN GIMIGNANO VIGNA AI SASSI RISERVA

TECHNICAL SHEET



Classification: VERNACCIA DI SAN GIMIGNANO DOCG

Area: San Gimignano (Siena)

Cru: Vigna ai Sassi

Vineyard extension: 1 HECTARE

Grapes: 95% Vernaccia - 5% Chardonnay

Age of the vineyards: Vernaccia 1987 - Chardonnay 1990

Soil: Sandy with Pliocene origin

Expousere: noth-east

Altitude: 220 mt above sea level

Colour: intense straw yellow,brilliant

Fragrance: complex,intense , persistent, slight aromas of citrus and herbaceous notes

Flavour: soft, fresh, well structured, mineral and complex, elegant, endearing

Service temperature (° c): 8-10

Serving suggestions: excellent with shellfish, seafood and roasted fish

Annual production bottles: 7.000

Alcohol content: 13,5% vol

Grape yield per hectare: 6.500 kg

Ageing and fining: harvested when fully ripe,fermented in steel on yeast for 2 years and aged in bottle for 1 year. No wood is used.

TENUTA LE CALCINAIE

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