

Vernaccia di San Gimignano

Vernaccia di San Gimignano D.O.C.G.
2021



Tasting Notes:

The Vernaccia of San Gimignano has been the first Italian wine to obtain the D.O.C.G. 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-colored wine with a fine and clear scent, dry and aromatic with a pleasing after taste.

Alcohol: 12.5%

Soil: Yellow sands and sandy loams or medium-textured.

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

Tasting temperature: 12-13 °C