



ASSOLA

Vernaccia di San Gimignano

DENOMINAZIONE DI ORIGINE CONTROLLATA E GARANTITA

Riserva



DENOMINATION

Vernaccia di San Gimignano DOCG Riserva

VARIETY OF GRAPES

Vernaccia di San Gimignano 100%

PRODUCTION AREA

San Gimignano

TYPE OF TERRAIN

Pliocene Sands with Presence of Fossils

TOTAL AREA

4 Ha

PLANTING LAYOUT

2,70 x 1 mt

YEAR OF IMPLANT

1972

STUMPS FOR HECTARE

3700

EXPOSURE ROWS

Est - Ovest

TYPE OF VINEYARD CULTIVATION

Guyot. This allows us to have more sparse bunches than, combined with careful attention manual work allows us to minimize treatments. The management of the vineyards is done with a certified organic system.

YIELD IN ONE HECTARE

About 7000kg

YIELD IN A STUMP

2 KG

CLONAL SELECTION

Clones from own mother plants

HARVEST

Perfectly healthy bunches are harvested in the second and third ten days of September, first ten days of October done by hand with small boxes containing about 15kg of grapes.

VINIFICATION

Soft pressing of the whole grapes exclusively of single-variety Vernaccia di San Gimignano, slow fermentation of the must for 40 days in tanks of natural cement. Aging for 10 months in natural cement tanks on its own yeasts and 1 year in the bottle.

ORGANOLEPTIC EXAMINATION

White wine with a straw yellow color.

Delicate wild floral, English rose, peony, citrus and tropical touch, balsamic gust of mint and chalk.

Spicy and tasty sip of hawthorn and rennet apple,

it explodes in flavor and turgor of lytchee, anise and absinthe to lengthen the finish in a crescendo of salt and grapefruit.