



Viti Sparse

Vernaccia di San Gimignano

DOCG



DENOMINATION

Vernaccia di San Gimignano DOCG

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 1,20- 2,70 x 0,80 mt

YEAR OF IMPLANT

1980/2015

STUMPS FOR HECTARE

3086 - 4629

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

1,5 - 2,2KG

CLONAL SELECTION

Clones from own mother plants

HARVEST

Perfectly healthy bunches are harvested in the second and third decade of September, 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. fermentation of the must for 40 days in tanks of natural cement. Aging for 10 months in concrete and steel tanks and 1 year in the bottle.

ORGANOLEPTIC EXAMINATION

White wine with a straw yellow color. Almost "marine" impact for the notes of aromatic herbs such as rosemary and oregano, that slope leaving room for fruity influences of citrus, pear and white peach. The finish refers to mineral and floral sensations. On the palate it reveals freshness and a prompt and stimulating gustatory response, with a savory vein in the background, that accompanies an enveloping sip.