



PICCINI[®]
Wines since 1882



UPC# 0 89832 92324 4
12pk/750ml

VERNACCIA DI SAN GIMIGNANO DOCG

The medieval town of San Gimignano is located north of Siena in the heart of Tuscany. This UNESCO World Heritage site is rich in viticultural history, with winemaking traditions dating back to the Etruscan era. In 1966 Vernaccia di San Gimignano was among the first wines to be granted DOC status. In 1993, it was granted DOCG status and is the only white in Tuscany to carry such a distinction. While other styles of wine are produced in the region of San Gimignano, Vernaccia di San Gimignano accounts for 97% of the production and is considered one of the finest white wines in all of Italy.

VARIETAL

100% Vernaccia

APPELLATION

San Gimignano - Tuscany

VERNACCIA An ancient grape with mentions as early as the 13th century. The Vernaccia from this region is a distinct variety from other Italian Vernaccia (eg Marche and Sardinia).

SOIL Vernaccia di San Gimignano originates from the hilly lands near the town of San Gimignano in the province of Siena. The soil of San Gimignano is characterized by clay, sand, and chalk, the latter providing the wines a mineral character.

VINIFICATION The wine-making process follows traditional white wine practices. It starts with a gentle pressing and fermentation at low temperatures in a reductive environment to preserve its exceptional fragrance. The fermentation, at a controlled, low temperatures, has a duration of 12 to 18 days in stainless steel.

TASTING NOTES Its bouquet is surprisingly rich, with clean herbal accents including heather and some flint. Pleasant complexity. On the palate it's full, but supported by mineral acidity that flows into a long, clean finish.

FOOD PAIRING

Ideal with salads, fish, white meat and pasta dishes with cream sauces.

ALCOHOL

13.0%.

SERVING TEMPERATURE

50-55° F

