

Fornacelle

Tuscan White I.G.T. 2012

Production area : San Gimignano (SI)

Vine variety: Vernaccia 80% Trebbiano , Malvasia

Altitude: 200 metres on sea-level

Upbringing: spurred cordon

Grape harvest period: from the 10th to the 30th of September

Ripening: cement and steel

Ageing: bottle minimum 3 months

Colour: straw yellow

Smell: yellow flowers with mineral notes

Taste: engaging freshness at a first taste, then warm with dry fruit notes.

Serving temperature: 8-10 ° C

Alcohol proof: 13% vol.

Best with: shellfish and white meats

AZIENDA AGRICOLA FORNACELLE

Loc. San Benedetto. 46

53037 San Gimignano (SI)

Tel./Fax 0577 944958

info@fornacelle.com

www.fornacelle.com