Fornacelle

Vernaccia of San Gimignano D.O.C.G. 2012

Production area: San Gimignano (SI)
Vine variety: 100% Vernaccia
Altitude: 200 metres on sea-level
Upbringing: spurred cordon
Grape harvest period: from the 10^{h} to the 30th of September
Ripening: cement and steel
Ageing: bottle minimum 3 months
Colour: straw yellow with golden shades by ageing
Smell: fine and intriguing
Taste: fresh and clean sensation with final notes of almond
Serving temperature: 8-10° C
Alcohol proof: 13,5% vol.
Best with: fish, white meats and cheese

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