



## Azienda Agricola CASA ALLE VACCHE

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### VERNACCIA DI SAN GIMIGNANO

DENOMINATION: Vernaccia di San Gimignano DOCG

PRODUCTION ZONE: San Gimignano district

GRAPE VARIETY: Vernaccia di San Gimignano

SOIL COMPOSITION: ochreous sands

TRAINING AND CULTIVATION SYSTEM: Guyot and spurred cordon, partial grassing and green pruning

DENSITY: 3000/4500 vines/ha

PRODUCTION OF WINE PER HA.: 63 hl

ALTITUDE: 210-280 m above sea level

MICROCLIMATE: damp in winter and spring, hot and dry in summer.

VINIFICATION: off skins, separation from skins, soft pressing and temperature controlled fermentation.

#### ORGANOLEPTIC CHARACTERISTICS:

*Colour:* pale straw yellow with greenish hues

*Bouquet:* fine, penetrating with scents of wild flowers and bitter almonds

*Flavours:* dry, harmonious, pleasantly fruity with a subtle base of peach kernel.

ALCOHOL CONTENT: 12,5°

SERVING TEMPERATURE: 10/11° C.

SERVING SUGGESTIONS: as an aperitif with hors d'oeuvres, white meats and fish. We highly recommend serving with: "Panzanella", fresh Cacio and pasta with fish sauce.

PACKING: cardboard box containing twelve 0.750-litre bottles packed vertically.

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