

VERNACCIA DI SAN GIMIGNANO DOCG



BORGObELLO

Grapes

100% Vernaccia

Production area

San Gimignano, Tuscany

Altitude

150-350 m a.s.l.

Type of soil

Marlstone soil, with a high clay and yellow tufa sand content.

Alcohol

12.5 % vol.

Fermentation

Vinification without skins, with special attention paid to oxidation and the clarifying of the must for basic wine production. The grapes are destemmed and pressed with a pneumatic press, saturating them with inert gases. Fermentation occurs at a controlled temperature of 14-18°C with selected yeast for approximately 15-18 days.

Aging

In steel with batonnage on fine lees.

Tasting notes

It is a clear pale yellow in colour. The bouquet is intense, with hints of yellow-flesh fruit, peach and sweet citrus fruit. It is nippy and taut on the palate, wonderfully fresh and savoury, with a delicious, citrus end note.

Food pairings

White fish and meat; swordfish, pasta with seafood sauce, cheeses, rustic vegetable tarts.

Capacity

0,75 l

