

# VERNACCIA DI SAN GIMIGNANO RISERVA DOCG

PANIZZI



SAN GIMIGNANO

TIME CHALLENGE.  
SINGLE VINEYARD.

Vernaccia Riserva is the historic wine of Panizzi and requires very particular care for its production. Fermented and aged in barrique, Vernaccia Riserva Panizzi is our manifesto wine intended to showcase the unexpected evolutionary skills of Vernaccia di San Gimignano.

## ORGANOLEPTIC CHARACTERISTICS

*Rich straw yellow color, with greenish hints tending towards gold. The flavours are broad, aristocratic and layered, showing initial broom flowers and walnuts, grapefruit and melon, which blend into oaky notes, harmonized overall with the mineral flinty undertones, a trade mark of long-aged Vernaccia*

## VINEYARD CHARACTERISTICS

### ORIGIN

selection of the best grapes from a Vigna delle Rose vineyard at 400 m above sea level located on a tuffaceous plateau. Vineyard surface area 2 ha

### SOIL STRUCTURE

predominantly tuffaceous soils (sand) with variable presence of yellow clay.

### GRAPE VARIETAL

Vernaccia di San Gimignano 100 %

### TRAINING SYSTEM

spurred cordon

### DENSITY OF VINES PER HA

5000 vines/ha

### MEDIUM AGE OF THE VINES

18 years

## PRODUCTION CHARACTERISTICS

### GRAPE YIELD PER HA

max. 70 tons per ha

### GRAPE SELECTION

hand made at the moment of harvest

### WINEMAKING/AGING

Whole cluster soft pressing. Fermentation, maturation and aging in new French barriques for 12 months. 7 months of further aging sur lie in stainless-steel vats and 24 months in bottle.

### AGING POTENTIAL

20 years

### SERVING TEMPERATURE

13-14°C

### GASTRONOMIC SUGGESTIONS

Perfect match with shellfish fares, oysters, baked fish, saffron, blue and creamy cheeses.



WWW.PANIZZI.IT - PANIZZI@PANIZZI.IT

LEGAL ADDRESS:

Località Santa Margherita 34 - 53037 San Gimignano (SI) Italia

OFFICE ADDRESS:

Via di Fugnano 14 - 53037 San Gimignano (SI) Italy