

GREEN LABEL VERNACCIA DI SAN GIMIGNANO DOCG

PANIZZI



SAN GIMIGNANO

VIBRANT YOUTH

Panizzi is born with this wine and label in 1989. **Vernaccia di San Gimignano** is a fresh and **versatile white** with a sapid and **steely fresh style**. The vinification and aging sur lie in stainless steel tanks enhance all its **dynamic spontaneity**: hints of white flowers and fresh citrus fruit pack up a juicy and crunchy palate, with rapier-like acidity. Great food wine thanks to the freshness and salty feel, typical of the grape variety.

ORGANOLEPTIC CHARACTERISTICS

Light straw yellow color with green reflections. Risch and layered nose reminiscent of lemon flowers, citrus fruits, stone fruit, apple and pear. The sip is light and bright, good weight on the palate, persistent with saline lingering sensation on the finish, so evocative of the San Gimignano area.

VINEYARD CHARACTERISTICS

ORIGIN

grapes from the total sum of vernaccia vineyards (Larniano, Montagnana, Santa Margherita, Lazerretto)

SOIL COMPOSITION

redominantly tufaceous soils (sand) with variable presence of yellow clay.

GRAPE VARIETALS

Vernaccia di San Gimignano e Incrocio Manzoni 5%

TRAINING SYSTEM

spurred cordon and guyot

DENSITY OF VINEYS PER HA

5000 vines/ha

MEDIUM AGE OF THE VINES

30 years

PRODUCTION CHARACTERISTICS

GRAPE YIELD PER HA

max. 75 tons per ha

GRAPE SELECTION

hand made at the moment of the harvest

WINEMAKING/AGING

Whole cluster soft pressing; fermentation in temperature-controlled stainless-steel tanks at 19 °C; aging in steel tanks, on the lees, for 5 months.

AGING POTENTIAL

5 years

SERVING TEMPERATURE

10-12°C

GASTRONOMIC SUGGESTIONS

Perfect match with sushi and raw fish, pasta, fish and white meats, cheeses, tempura.

