VIGNA SANTA MARGHERITA VERNACCIA DI SAN GIMIGNANO DOCG



OLD VINES' GRACE. SINGLE VINEYARD.



50 years plus Vigna di Santa Margherita is the original vineyard from which Panizzi was born. Produced as a cru since 2003, **Vigna Santa Margherita Vernaccia di San Gimignano** has a unique character shaped by the age of the vines, the tuff composition of the soil, altitude and almost a 360 degrees exposition. The low yields allow only **limited production**. Partly barrique fermented and aged, this is a wine of great elegance which can be enjoyed young, but it proved to have extraordinary evolutionary skills.

ORGANOLEPTIC CHARACTERISTICS

Bright gold colour which anticipates a sip of weight and substance, sustained by an important and well-integrated acidity. The nose is intense and complex with nuances of magnolia and hawthorn, grapefruit and pineapple, spicy hints and the typical mineral notes that will expand and slowly become dominant with the passing of the time.

VINEYARD CHARACTERISTICS

ORIGIN

Grapes coming from the Santa Margherita vineyard, located west of San Gimignano at an altitude ranging from 260 to 310 m above sea level. Vineyard surface area 5ha.

SOIL STRUCTURE

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

GRAPE VARIETAL

Vernaccia di San Gimignano 100 %

TRAINING SYSTEM

spurred cordon and guyot

DENSITY OF VINES PER HA

from 3300 to 5000 vines/ha

AGE OF THE VINES

50 years

PRODUCTION CHARACTERISTICS

GRAPE YIELD PER HA

max. 60 tons per ha

GRAPE SELECTION

hand made at the moment of the harvest

WINEMAKING/AGING

Whole cluster soft pressing, with fermentation partly in barriques, partly in stainless steel followed by 5-6 months of aging in the same fermentation vessels, further bottle refining for 12 months.

AGING POTENTIAL

10 years

SERVING TEMPERATURE

11-14°C

GASTRONOMIC SUGGESTIONS

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