

VERNACCIA DI SAN GIMIGNANO VIGNA SANTA MARGHERITA - ORGANIC

VEGAN

Tuscany, Italy

Panizzi

www.panizzi.it

Method & Production

Made from 100% Vernaccia grapes from one of the few crus in San Gimignano, Vigna di Santa Margherita vineyard boasts vines of 50 plus years old. Low yeilds allow for a limited production only. The grapes are hand-harvested in whole clusters and softly pressed. Half of the must is fermeneted in stainless steel and the other half in barrique. After 5 to 6 months of refinement post-fermentation, the two wines are blended and bottled. A further 12 months of refinement occurs in bottle before release.

Tasting Notes

A broad and inviting nose of white fruits, peach and apricot, alongside nettles and white flowers. The palate is round and rich with sweet yellow fruit, melon, tertiary notes, crushed flint stone, and subtle oak influence. There is some weight that is balanced well by the acidity on the finish and the lingering nettle hint makes for a lovely sip.

Food Matching

It pairs well with seafood risotto and pasta, shellfish, white meats, medium and aged cheeses.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
PA0224	Vernaccia di San Gimignano Vigna Santa Margherita - Organic	Vernaccia di San Gimignano	2024	13.5%	Cork	6x0.75lt	No	No	Yes	No