



VERNACCIA DI SAN GIMIGNANO - ORGANIC

Toscana, Italy
Panizzi



www.panizzi.it

Method & Production

This wine has been produced ever since Panizzi's first harvest in 1989. Made from 95% Vernaccia and 5% Incrocio Manzoni grapes from four vineyards in San Gimignano; Larniano, Montagnana, Santa Margherita and Lazzeretto. The grapes are hand-harvested and softly pressed. Fermentation occurs in stainless steel at a controlled temperature of 19 degrees. After which the wine continues to mature in stainless steel on the lees for 5 months, before bottling and release.

Tasting Notes

Bright, light straw color. Fragrant, fresh spring flowers on the nose and fresh fruit-driven palate of green apple, pear, white peach and grapefruit. Dry, crisp, and mineral, with a slight bitterness to the finish which is typical of Vernaccia di San Gimignano. The fruit/mineral balance is so yummy! Very clean and precise.

Food Matching

Works excellently as an aperitif or match with vegetable tempura, soup, fish or white meat dishes and fresh cheeses.

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
|------------|--------------------------------------|---|---------|---------|--------------|-----------|---------|------------|-------|---------|
| White Wine | | | | | | | | | | |
| PA0124 | Vernaccia di San Gimignano - Organic | Vernaccia di San Gimignano: 95% Incrocio Manzoni: 5% | 2024 | 13.0% | Cork | 6x0.75lt | Yes | No | Yes | No |