

VERNACCIA DI SAN GIMIGNANO - ORGANIC

Tuscany, 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 from vines averaging 30 years old, planted in tuffaceous soils with variable yellow clay presence. Fermentation takes place in temperature-controlled stainless-steel tanks at 19°C and remains on lees for the following 4 to 5 months.

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										
PA0125	Vernaccia di San Gimignano - Organic	Vernaccia di San Gimignano: 95% Incrocio Manzoni: 5%	2025	13.0%	Cork	6x0.75lt	Yes	No	Yes	No