

VERNACCIA DI SAN GIMIGNANO RISERVA - ORGANIC

Tuscany, Italy

Panizzi

www.panizzi.it

Method & Production

Made from 100% Vernaccia grapes, from the best selection of grapes, from one single vineyard called Villa delle Rose, located at Larniano. After a soft pressing and fermentation the wine is put into new French oak to mature on the lees for 12 months, after it is racked into stainless steel for a further 7 months and then bottled for atleast 24 months.

Tasting Notes

Straw yellow color. Expressive with aromas of broom flowers, walnut husk, grapefruit, melon, a hint of vanilla and a mineral character. A wine of character, complex, concentrated, savory, mineral. Well balanced with ripe fruit and acidity, with a long persistant finish.

Food Matching

Fish and chicken with cream based sauces and aged cheeses

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
White Wine										
PA0323	Vernaccia di San Gimignano Riserva - Organic	Vernaccia di San Gimignano	2023	14.0%	Cork	6x0.75lt	Yes	No	Yes	No