



PANIZZI
Toscana, Italy



www.panizzi.it

(Vernaccia Santa Margherita 2019) "Panizzi lies west of the town on fine-textured soils rich in seashells, producing wines with authority and salty yellow-fruit notes. It's a historic estate on a steady upward path since 2011 under Walter Sovran's terroir-driven management. New life has been given to the genetically unique heritage strains of Vernaccia here, dating from before late founder Giovanni Panizzi bought the estate in 1979. The wines sing clear with creamy, rich fruit and - in this barrel-fermented example - classy, light-touch oak." 95 points, Moutny Waldin, Decanter (March 2021)

(Vernaccia Riserva 2017) "Full nose of baked orchard fruits, grilled nuts, smoky, sesame-seed oak, pastry, and sweet herbal nuances. There is a creamy textured palate with plenty of rich confit white fruits that remain vibrant with a nice stony backbone of saline minerality. Burgundian in style." 95 points, Gold Medal, Decanter World Wine Awards 2022

Located in the picturesque medieval town of San Gimignano in Tuscany, Panizzi winery produce quality-driven, organic certified, Vernaccia di San Gimignano wines of typicity and excellent value. Vernaccia di San Gimignano is a historically important Italian DOC, Italy's first DOC in fact, and home to Tuscany's leading white wines. Typically dry, fresh, crisp, and mineral, with a slightly bitter after note, these wines are predominantly made from Vernaccia, but also permit small portions of other white varietals to be included in the blend.

Established in 1989 Panizzi work with 60 hectares of vines spread across four vineyard sites in the San Gimignano area; Lazzaretto, Santa Margherita, Montagnana, and Larniano. Born from research undertaken by Giovanni Panizzi, into Vernaccia di San Gimignano, the terroir, ageing techniques and sustainable agriculture, the company is run today by Simone Niccolai, who continues Giovanni's legacy and research. Sustainability is a principal focus for Panizzi. No pesticides, herbicides, or chemical fertilizers are used during the production of their wines, from the 2020 vintage onwards they are certified organic, though they have farmed using organic practices for many years, they also do as much as possible by hand to limit the use of machinery and their environmental impact. All their wines are vegan and vegetarian friendly.

Driven by identity, typicity, and quality, these wines show real focus, terroir expression, and varietal purity. The entry-level Vernaccia di San Gimignano is made from a blend of grapes from across all four vineyards, a fresh, easy-drinking style, offering fabulous value. The Vernaccia di San Gimignano Santa Margherita is from one of the very few cru vineyards in San Gimignano, a fantastic wine showing how very distinct each vineyard plot really can be. And lastly, the Vernaccia di San Gimignano Riserva is a complex and concentrated wine, which elegantly demonstrates how well these wines transform with age.

Code	Label name	Vintage	Alcohol	Closure type	Case size
White Wine					
PA0122	Vernaccia di San Gimignano - Organic	2022	13.0%	Cork	6X0.75lt
PA0222	Vernaccia di San Gimignano Vigna Santa Margherita - Organic	2022	13.5%	Cork	6X0.75lt
PA0317	Vernaccia di San Gimignano Riserva	2017	14.0%	Cork	6X0.75lt