



## VERNACCIA DI SAN GIMIGNANO RISERVA

Toscana, Italy

Panizzi

[www.panizzi.it](http://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 raked 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
<b>White Wine</b>										
PA0317	Vernaccia di San Gimignano Riserva	Vernaccia di San Gimignano	2017	13.5%	Cork	6X0.75lt	No	No	No	No