

Product Fact Sheet May 2024



VERNACCIA DI SAN GIMIGNANO RISERVA -**ORGANIC**



Toscana, 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	Biodynami	c Vegan	Natural
White Wine									
PA0320	Vernaccia di San Gimignano Riserva - Organic	Vernaccia di San Gimignano	2020	14.0%	Cork	6X0.75lt Yes	No	Yes	No

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