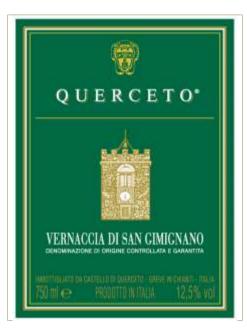


Vernaccia S. Gimignano DOCG Querceto



Appellation: Vernaccia S. Gimignano DOCG

Grape varieties: Vernaccia S.Gimignano minimo 85% e complementari

Vineyard: - Location: hills surrounding San Gimignano

Fermentation: without skins at about 20°C

Aging: in stainless steel tanks -

Alcohol: circa 12,5%

1st vintage: 1996

Aging potential: 3/5 years

Wine profile: Straw yellow with golden reflexes. Delicate bouquet with fruit and floral aromas. Dry and sapid wine.

Food pairings: First courses with white sauces, roasted or grilled fish. Fresh cheese.