



VERNACCIA DI SAN GIMIGNANO DOCG 2023

LA ROCCAIA

WHITE WINE

PRODUCTION AREA: Includes the hilly territory of the municipality of San Gimignano, province of Siena. Soils are of Pliocene origin; soils used for wine production are of tuffaceous and clayey origin.

GRAPE VARIETY: Vernaccia di San Gimignano 85-100%
Chardonnay max. 10% Fermentino max. 5%.

PRODUCTION - VINIFICATION: Hand-picked grapes, softly pressed, controlled fermentation at 16°C in stainless steel tanks.

ORGANOLEPTIC CHARACTERISTICS:

- Colour: straw yellow colour with golden hues.
- Nose: intense and reveals hints of apple and other white-fleshed fruits, wildflowers, and almond trees.
- Taste: dry, fresh and quite savoury.

ALCOHOL CONTENT: 12-12.5% vol.

PAIRINGS: great as an aperitif, matches well fish with vegetable and white meat preparations.

TO BE SERVED AT: 8-10°C