

Toscolo®



Vernaccia di San Gimignano DOCG 2019

Grapes:	100% Vernaccia di San Gimignano
Region:	Tuscany
Altitude:	985 feet above sea level
Soil:	Sandy/clay terrain
Vine Training:	Spur-pruned cordon trained
Vine Age:	15 years
Vine Density:	1,620 vines per acre
Vinification Process:	Cryomaceration (maceration on the skins at low temperature) followed by temperature-controlled vinification in stainless steel tanks. Cold white vinification preserves the stability of Vernaccia's abundant aromatic components.
Aging Process:	Aged eight months in the bottle before release
Alcohol Content:	12.50%
Tasting Notes:	Luminous, straw yellow hue, leading on to a delicate aromatic bouquet of white flowers, pears and honeysuckle and a full-flavored palate rich in citrus aromas, firm freshness and almond nuances.
Winemaker:	Franco Bernabei
Cellaring:	Up to 2 years
Closure:	Cork
Food/Menu Pairing:	Enjoys as an aperitif or pair with antipasti, first courses, risotto, pasta, soups, eggs, omelettes, or fish